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Agriculture



Food Safety
and Inspection
Service

Meat and Poultry
Inspection Program

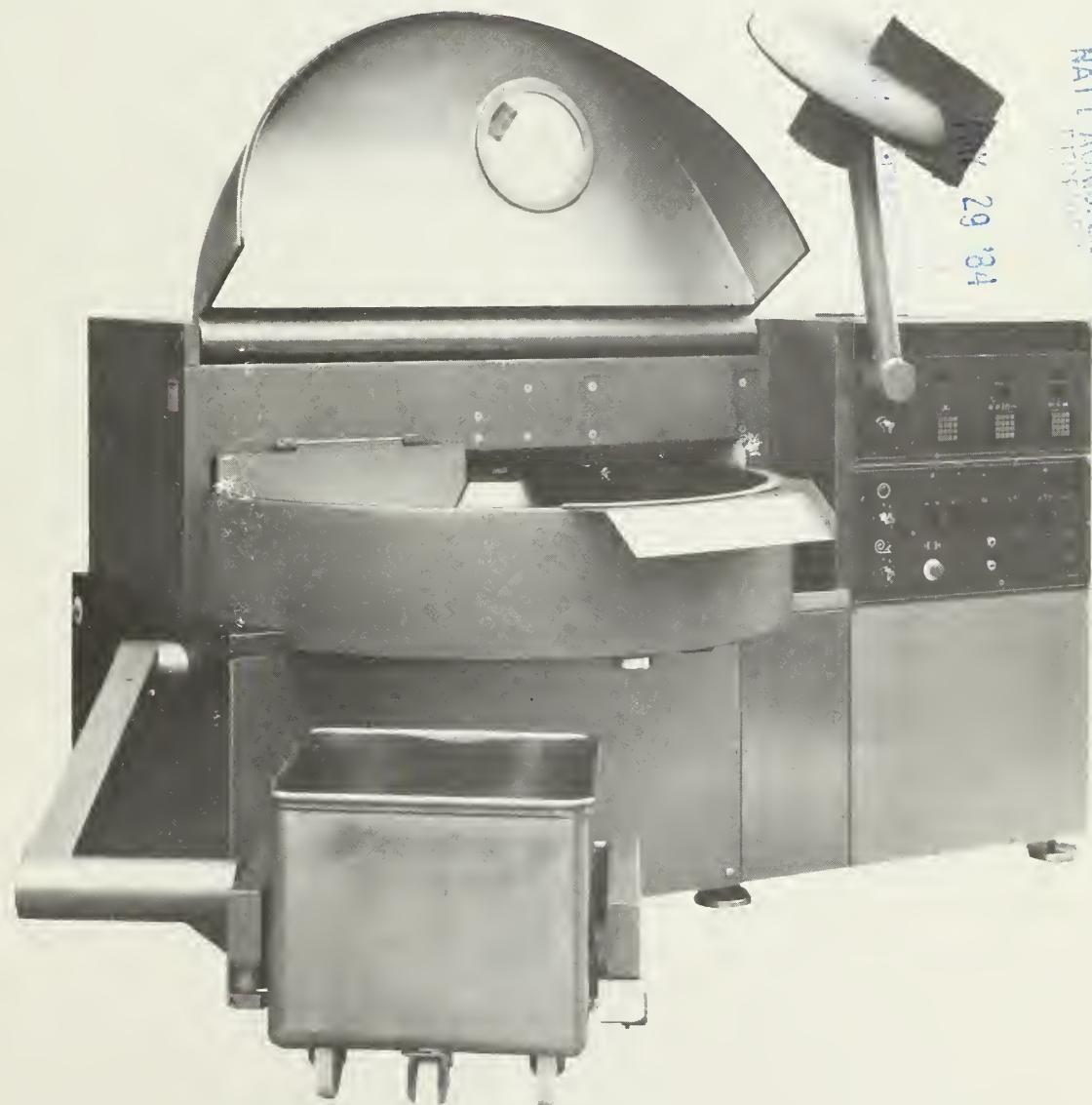
Technical
Services

MPI-2

IND/STH

7593757

Accepted Meat and Poultry Equipment



U.S. DEPT. OF AGRICULTURE
MPI-AF-1
JULY 29 '84

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Accepted Meat and Poultry Equipment

Introduction

The Federal Meat Inspection Act and the Poultry Products Inspection Act require meat and poultry to be slaughtered and processed under sanitary conditions. To meet this requirement, the Secretary of Agriculture is authorized to develop regulations which apply to the sanitation of facilities and equipment in federally inspected plants. These regulations are published in the Code of Federal Regulations.

The responsibility for reviewing plant equipment, including the materials used in constructing it and the provisions for keeping it sanitary during its intended use, is assigned to the Equipment Group, Technical Services. The group is part of the U.S. Department of Agriculture's Food Safety and Inspection Service, the agency which administers the inspection program.

Equipment Acceptance Program

The purpose of the Equipment Acceptance Program is to assure that equipment used in federally inspected meat and poultry plants is properly designed and constructed for sanitary use. The Equipment Group, however, will not accept equipment that does not meet certain agency requirements for operation and output.

The focus of the Equipment Acceptance Program is on correcting problems in equipment while it is being developed rather than after it is put into use. As a result, equipment manufacturers, processors, inspectors, and consumers benefit.

Equipment brought into official establishments must be formally evaluated and accepted by the Equipment Group before it can be used on a regular basis in the production of edible products. This applies to both new and used equipment.

In the case of equipment already in use in a plant, the evaluation can be made by the inspector-in-charge. The equipment must be shown to produce an unadulterated product and must be able to be kept sanitary. The following categories of equipment do not have to be submitted to the Equipment Group for formal acceptance if constructed, installed, and maintained in a manner acceptable to the inspector-in-charge:

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment for handling or transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc. (chemical acceptance for plastics, if used).
8. Pallets for packaged product.
9. Picking Fingers (chemical acceptance only).
10. Tanks for finished oils.
11. Can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.

14. Vegetable cleaning equipment.
15. Insect control units.
16. Shipping containers (to be approved by Labels and Packaging Staff, MPIP, FSIS, USDA, Cotton Annex Building, Washington, D.C. 20250).
17. Pressure storage vessels for refrigerants.
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Temperature recording equipment (chemical and sanitary acceptance of product contact components only).
25. Casing preparation equipment.

Plants Entering the Federal System

Equipment installed in existing plants at the time Federal inspection is inaugurated does not need to be approved through formal acceptance procedures if it is in good repair and is installed and maintained in a manner acceptable to the inspector-in-charge. Equipment intended for use in newly constructed plants either must be on the List of Accepted Meat and Poultry Equipment at the time inspection is inaugurated or it must be installed on an experimental basis under special permission from the Equipment Group.

Custom-made Equipment

Many plants make some of their own equipment or have it fabricated to their specifications. Simple equipment in this category, such as racks and skinning cradles, need not be submitted for formal acceptance. It must, however, meet the standards stated in this guidebook. More complex equipment, such as conveyors, mixers, and packaging equipment, must be approved by the Equipment Group even though it is custom made for the plant and not intended for sale or lease to others. The Equipment Group will evaluate such equipment using the same standards that apply to commercially made equipment. Plants must submit the same information (drawings, list of parts materials, etc.) as must be submitted for commercial equipment. The custom equipment, however, will not be included in the List of Accepted Meat and Poultry Equipment.

Transfer of Used Equipment Between Plants

Equipment that has been used in a federally inspected plant may be moved to another federally inspected plant under the same ownership without formal acceptance, providing it is in good repair, can produce unadulterated product, and is installed and maintained in a manner acceptable to the inspector-in-charge at the receiving plant.

Bakery Equipment

Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally evaluated and accepted. However, equipment used in separate rooms for preparing bakery type items need not appear on the List of Accepted Meat and Poultry Equipment. The inspector-in-charge will judge whether such equipment is constructed and maintained in a manner that will assure production of unadulterated product in a clean environment. The standards for evaluating meat and poultry processing equipment may not all apply to equipment used in bakery departments since such equipment may not require daily washing to be maintained in sanitary condition.

Procedure for Obtaining Acceptance of Equipment

Anyone interested in securing acceptance of equipment for use in meat and poultry plants should provide the Equipment Group with drawings clearly illustrating the main construction features of the equipment. These usually include side, end, and top views. More complex equipment will also require section or cutaway drawings showing internal product contact parts. Each submitted must be accompanied by a list, correlated to the drawings, showing the materials used to construction each part. Any part that is plated should be so annotated and the type of plating material specified. If paints or plastics are used, they must be accepted by the Chemistry Staff, Science Program. The drawings and chemical formulas should be sent to:

Equipment Branch
USDA, FSIS, MPITS
Washington, D.C. 20250

The drawings do not have to be drawn to a specific scale. However, they should not exceed 32 by 48 inches in size because they are converted to microfilm, and this is the largest size the microfilm equipment can handle.

After receiving a submittal, the Equipment Group reviews the information presented to determine (1) if acceptable materials are used, (2) if there are design, construction, or safety problems that must be corrected, and (3) if observation during use in a plant is necessary to determine acceptability.

If a production trial is considered necessary for observing the equipment during in-plant use, the equipment manufacturer should ask the plant to request permission of the Equipment Group for use of the equipment on a trial basis. The inspector-in-charge at the plant will be notified if permission is granted and will evaluate the operation of the equipment and report the findings to the Equipment Group. If the report is favorable, the company will be permitted to continue use of the machine after the experimental period is completed unless notified otherwise by the Equipment Group. If sanitary or safety problems are identified during the trial period, they must be corrected before continued use is permitted.

If the equipment has performed satisfactorily, the Equipment Group will furnish the submitter a letter of acceptance and add the model to the List of Accepted Meat and Poultry Equipment that is published periodically. If the equipment is not accepted, the manufacturer and user will be advised of the correction needed. The acceptance letter is for purpose of clarifying equipment status prior to its listing. Once the equipment is published in the List of Accepted Meat and Poultry Equipment, the letter written to the manufacturer is no longer valid as an authorization for equipment installation and use in plants.

Freedom of Information Act

The Freedom of Information Act, 5 U.S.C. 552, provides that information in the possession of the Federal Government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information obtained from a person and privileged and confidential" (5 U.S.C. 552(b)(4).)

In order to protect the legitimate commercial interests of those submitting information to the Equipment Group, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will insure that the wishes of the submitting party will be given consideration in any decision reached.

When FSIS receives a request for material identified as a trade secret or confidential commercial or financial information, it will not be disclosed without consulting the submitting party.

Questions concerning the Freedom of Information Act and its effect on the procedures of the Equipment Group should be addressed to:

Freedom of Information Act Coordinator
Food Safety and Inspection Service
Room 334-E
U.S. Department of Agriculture
Washington, D.C. 20250

Chemical Clearance

Belting materials, sealants, coatings, paints, metal alloys, and plastics used in manufacturing equipment or components of equipment must be evaluated by the Food Ingredient Assessment Division (FIAD), Science, FSIS, to assure that they are safe for their proposed use. If these items are part of equipment currently under review by Equipment Branch, their formulas should be submitted to Equipment Branch. However, if these items are components of equipment that is not under review, they should be submitted directly to FIAD. In either case, the following information must be provided by the manufacturer when evaluation is requested.

- 1) A brand name, code, part number, or other designation which specifically identifies the material to be evaluated;
- 2) A description of the condition(s) (e.g. temperature, opportunity for food contact) under which the material will be used as a component of the equipment;
- 3) The complete chemical composition of the material. Dyes and pigments should always be identified by their 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as they appear in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous acceptance by USDA. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and manufacturer. The ingredient manufacturer must then submit the chemical composition to FIAD in behalf of the component manufacturer.

Chemical formulations disclosed to FIAD are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Chemical formulations of ingredients used to manufacture equipment components may be submitted directly to FIAD at this address:

Compounds and Packaging Section
Food Ingredient Assessment Division
Science, FSIS, USDA
Bldg. 306, Rm. 300 BARC-East
Beltsville, MD 20705

Use of the Guidebook

The List of Accepted Meat and Poultry Equipment is published periodically for the use of inspectors and plant operators to determine the status of new or replacement equipment intended for use in plants. It may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D.C. 20402.

Formal acceptance of a piece of equipment will not necessarily mean it can be used without reservation. Poor workmanship, inadequate service and maintenance, substitution of materials, faulty installation, or other defects may make an otherwise acceptable machine unacceptable. When such defects can be corrected after installation, the inspector will require correction as a condition for use. Otherwise, the equipment will be rejected and the inspector will report the defects to the Equipment Group.

Use of the equipment may also reveal objectionable defects or faults not apparent when acceptance was granted. If the defects are serious and the manufacturer does not make corrections, the equipment will be removed from the accepted list.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Approved equipment is listed by the manufacturers' names and addresses, which are arranged alphabetically. The listing includes the type of equipment and the model numbers which are acceptable. For example:

XYZ Manufacturing Co.
Washington, D.C.
Boning Table: 1000, 1192, 1233

When the model number is followed by a series of dots, the particular piece of equipment may be made in various sizes and capacities with no change in the basic design and construction. For instance, approved conveyor models EC-1218, EC-2435, EC-2060 would be listed in the guidebook in this manner:

Conveyor: EC-....

Equipment Standards

To be considered acceptable, equipment and utensils must meet certain basic criteria. They must be made of acceptable materials, constructed so they can be cleaned and inspected, and designed for sanitary maintenance, and they must not constitute a safety or health hazard to inspectors.

Acceptable Materials

Equipment must be constructed of materials that will prevent deterioration through normal use or by chemicals, cleaning agents, and atmospheric exposure in the normal production environment. They must be smooth surfaced, corrosion and abrasion resistant, shatterproof, nontoxic, nonabsorbent, and they cannot stain or migrate to the product.

1) Stainless Steel: The 18-8 (300 series) is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

2) Aluminum: May pit or corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

3) Surface Coatings and Platings: Acceptable providing they render the base metal noncorrosive and meet the definition for an acceptable material. Failure of plating materials to remain intact is justification for inspection personnel to require that the use of equipment so affected be discontinued. Such platings as chrominum, nickel, tin, and zinc (as galvanized iron) are usually acceptable, depending upon the specific use.

4) Plastics and Metal Alloys: Acceptable when judged by the Chemistry Staff to be suitable for contacting a product and are physically acceptable for their intended use by the Equipment Group.

5) Hardwood: Acceptable when used as removable cutting boards or as removable racks for dry curing meat. Since wood absorbs moisture, it is unacceptable for any other equipment uses.

6) Other Material: As new materials are developed and proposed, they will be considered on their merits.

Unacceptable Materials

1) Cadmium and Antimony: Toxic materials which may not be used in any manner on equipment for handling edible products.

2) Lead: a toxic material which may not be used in equipment contacting an edible product except that it may be used in certain alloys in an amount not to exceed 5 percent.

3) Enamelware and Porcelain: Not acceptable for any purpose in connection with the handling and processing of product.

4) Copper, Brass, and Bronze: Not acceptable when used in contact with fats and oils because their use results in objectionable greenish discoloration and decreases the keeping quality of fat. They may be used in air and water lines and for gears and bushings outside the product zone.

Design and Construction

- 1) Equipment shall be designed and constructed so that it can be readily cleaned.
- 2) All product contact surfaces shall be readily accessible for cleaning and inspecting and constructed of corrosion-resistant materials.
- 3) All surfaces contacting a product shall be smooth, free from pits, crevices, and scale, and shall be capable of being so maintained.
- 4) All parts of the product zone shall be free of recesses, open seams, gaps, protruding ledges, inside threads, inside shoulders, bolts, rivets, and dead ends.
- 5) Bearings shall be located outside the product zone and constructed so that lubricant cannot leak, drip, or be forced into the product zone.
- 6) Internal corners or angles in the product zone shall have a continuous and smooth radius of one-fourth of an inch or greater except that lesser radii may be used where necessary for proper functioning of parts or to facilitate drainage, provided such areas can be readily cleaned.
- 7) Equipment shall be self-draining or otherwise completely evacuated.
- 8) Horizontal ledges or frames members shall be held to a minimum outside the product zone and shall be of rounded or tubular construction to prevent accumulation of debris and promote sanitation.
- 9) Equipment shall be so designed, constructed, and installed so as to prevent injury to personnel from sharp edges, moving parts, electrical shocks, excessive noise, and other hazards. Safety or gear guards shall be removable to permit inspecting and cleaning.
- 10) All welding shall be continuous, smooth, even, and relatively flush with the adjacent surfaces.
- 11) Painted surfaces of equipment or components in or above the product zone are not acceptable.
- 12) All external surfaces that do not contact a food product shall not have open seams, gaps, crevices, and inaccessible recesses.
- 13) Where parts must be retained by nuts or bolts, fixed studs with wing nuts should be used rather than screws to a tapped hole.
- 14) Electric motors and other electric gear should be sealed or otherwise protected to prevent entry of water and product.
- 15) All gasketing and packing material shall be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

Installation

1) Spacing from Floors, Walls, and Ceilings: All parts of stationary (or not readily movable) equipment must be installed far enough away from floors, walls, and ceilings to provide access for cleaning and inspecting. As an alternative, permanently mounted equipment may be sealed to the adjacent structure with a watertight seal. Wall mounted cabinets and electrical connections must be installed at least 1 inch from the wall or sealed watertight to the wall.

2) Water Wasting Equipment: Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and a product has been removed from the area.

3) Protection of Water Supply: An air gap shall be provided between the highest possible level of liquids in equipment and water supply pipes. Functional vacuum breakers must be provided in installations where submerged water lines are unavoidable. These must be of a type that can be checked easily to be sure they are working.

4) Valves: Valves on drainage outlet shall be readily cleanable and mounted flush with the bottom of the equipment. Overflow pipes shall be constructed so that all interior and exterior surfaces can be cleaned.

Definitions

In order for these guidelines to be uniformly understood and applied, certain terms are defined as follows:

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product Zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct Zone: All surfaces of the equipment outside the product zone.

A

A & J Manufacturing Company
ENGLEWOOD, COLORADO
 Can Separator, AFC Series:
 100-...

A.B.C. RESEARCH CORPORATION
GAINESVILLE, FLORIDA
 Culture Dispenser: JBB80GW

ABEX CORPORATION
COLUMBUS, OHIO
 Meat Press w/Index Table:
 WT-12, WT-12G, WS-12, WS-12G,
 FH-20, FH-20G, FN-50

ABR FOOD MACHINERY INTERNATIONAL, LTD.
OAKVILLE, ONTARIO, CANADA
 Dicer: ABR
 Sausage Link Cutter: Hy-Cut,
 C, D, & E
 Vacuum Meat Tumbler: T-150
 Ham Tumbler: HT-8

ACCURATE METERING SYSTEMS, INC.
ELK GROVE VILLAGE, ILLINOIS
 Electro Magnetic Flowmeter:
 IZI Series - 3/4" 1"
 1 1/2", 2", 2 1/2", 3", 4"

ACRISON, INC.
MOONACHIE, NEW JERSEY
 Blender: 350
 Meat Feeder: 105-S-
 Volumetric Feeder: 1015-S-...

ADAM EQUIPMENT COMPANY
BELMAR, NEW JERSEY
 "Adamatic" Revent Rack Ovens:
 1X1 DFS 75/50, 2X1 DFS 75/50,
 Midi RM 1X1 DFS 100/60,
 2X1 DFS 100/60. 1X1 DFS 180

ADAMS INTERNATIONAL
SOUTH BELoit, ILLINOIS
 Baked Collette Machine: RF...

ADCO SANGER, CALIFORNIA
 Carton Machine: 15 D-SS,
 15 E-SS, 15 F-SS, 15 D-EC,
 15 E-EC, 15 F-EC

ADVANCE FOODS SERVICE
WESTBURY, NEW YORK
 Tables: 91-..., 92-...,
 40-Series and 90 Series,
 S/S Pans: 20 Series

ADVANCED FOOD SYSTEMS DIV. OF ACRALOG CORP.
OAK RIDGE, TENNESSEE
 "Chub-Pak" Conveyor: 3712
 Primal Overwrap Table:
 93072-40
 Saw Table:
 Lug Racks: 13069
 Landing Table: 93071
 Infeed Table: 93068
 Vacuum Pack Table: 9307-0
 Bone & Fat Conveyor: B-3800
 Trimming Conveyor: E-3808
 3-Tier Boning Conveyor:
 AR-3814
 Vacuum Nozzle: 3500
 Vacuum Nozzle with Extension:
 3500-A
 Shrink Tunnel: 3602

AER NORTH AMERICA, LTD.
DEERFIELD, ILLINOIS
 Saw Roller Table: 900
 Band Saw: AEW-350,
 AEW-400, AEW-900

AGILE BONING CORPORATION
ESTHERVILLE, IOWA
 Boning Machine: Water
 Pressure 1

AIRCO CRYOGENICS
IRVINE, CALIFORNIA
 CO₂/LN₂ Freezing Tunnel:

KFT-...
 CO₂/LN₂ Spiral Freezer:

KF-...
 Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES
MURRAY HILL, NEW JERSEY
 Dri-Pack Snow Dispenser:
 285048, 24875
 w/Evacuator: 285101
 w/Exhaust Hood: 24875
 CO₂ Dri-Pak: 50 HX, 51 HP
 CO₂Snow Horn: 1.25, 3.75,
 6.25X, 5H8X
 CO₂ Snow Horn (Use with an
 acceptable hood and
 exhaust system): LVS-H-7,
 EHS-
 CO₂ Tumble Freezer: 18X15,
 18X20, 18X25
 CO₂ Snowing System: 13628
 Liquid Nitrogen Freeze
 Tunnel: 420-6-67
 Dry Ice Pelletizer: P-250,
 P-500, P-1000
 "Kwick-Chill" Snow Hood 28-5460
 CO₂ Injector (Bottom Mount):
 LV-D-230896
 B-2-286142
 Liquid Nitrogen Chilling Spray
 Manifold: C-1-309082
 (Use with an acceptable hood
 and exhaust system.)

AIR PRODUCTS & CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA
 Cyro-Quick Freezer:
 RP-...-C, R-...
 CO₂ Snow Accumulator: CSA-...
 CO₂ Snow Hood: CPS-
 CO₂ Tunnel Freezer: CP-...-PO
 CO₂ Snow Generator CSG-
 w/Suitable Exhaust System
 Carbon Dioxide Snowing Hood
 (With Exhaust System):
 CBS-...-AL

ALBANY INTERNATIONAL TECHNICAL
FABRICS DIVISION
BUFFALO, NEW YORK
 Belt (Food Contact):

Manufacturer or Distributor and Type and/or Model

White & Green, Hycar & Nitrite, Belt (Food Contact): I.W.P. Interwoven, 3-Ply WP-3F-Teflon-Cream	THE ALBERT COMPANY YORBA LINDA, CALIFORNIA Patty Former: SM-101-1	S.S. Pack Table: 200 S.S. Sausage Work Table: 210 S.S. Sausage Stuffing Table: 220
Interwoven Polyester Carcass: IWP-Nitrite, PVC, Silicon, Teflon, IWP-3-FGP, IWP-3F-PVC/COS, IWP-8F-PVC Laminated Polyester Carcass: 1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003 Laminated Cotton Carcass: 1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704 Woven Cotton Carcass: Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP White Polymate: 80 PVC/COS, 110 PVC/COS IWP-3-F-PVC/COS White Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS White Resist-a-Stain, Poly-Mate-110-PVC/COS White Resist-a-Stain	ALDEN ENGINEERING COMPANY FOXBORO, MASSACHUSETTS Boning Conveyor: BC Fat Conveyor: BC-F Combination Boning Conveyor: BC-BF Wire Belt Conveyor: WB, WB-I, WB-V Feed Hopper: FH-B, FH-H Rotary Packing Table: MB-LS Conveyor: BC-B, ABC-B Vat Dumper: VD Mesh-Belt Conveyor: MB Inclined Cleated Belt Conveyor: CB	S.S. Belt Conveyor: 310 S.S. Scaling Screw Conveyor: 400 S.S. Product Feeder Screw Conveyor: 410 S.S. Inclined Screw Conveyor: 420 S.S. Slat Conveyor: 500 S.S. Banding Conveyor: 510 Hi-Lift Dumper: 600 Vat Dumper: 610 Skip Rail Dumper: 620 S.S. Pickle Tanks: 700 S.S. Casing Soak Tanks: 710
Belt (Food Contact): I.W.P. Interwoven, 3-Ply WP-3F-Teflon-Cream	THE ALBERT COMPANY YORBA LINDA, CALIFORNIA Patty Former: SM-101-1	
Interwoven Polyester Carcass: IWP-Nitrite, PVC, Silicon, Teflon, IWP-3-FGP, IWP-3F-PVC/COS, IWP-8F-PVC Laminated Polyester Carcass: 1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003 Laminated Cotton Carcass: 1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704 Woven Cotton Carcass: Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP White Polymate: 80 PVC/COS, 110 PVC/COS IWP-3-F-PVC/COS White Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS White Resist-a-Stain, Poly-Mate-110-PVC/COS White Resist-a-Stain	ALDEN ENGINEERING COMPANY FOXBORO, MASSACHUSETTS Boning Conveyor: BC Fat Conveyor: BC-F Combination Boning Conveyor: BC-BF Wire Belt Conveyor: WB, WB-I, WB-V Feed Hopper: FH-B, FH-H Rotary Packing Table: MB-LS Conveyor: BC-B, ABC-B Vat Dumper: VD Mesh-Belt Conveyor: MB Inclined Cleated Belt Conveyor: CB	
Conveyorized Boning Table: BC-FB	Lazy Susan Table: LS	ALKAR, DIVISION OF DEC INTERNATIONAL LODI, WISCONSIN Continuous Frank Processing Unit: CPS-1971
Conveyorized Boning Table: BC-FB	Lazy Susan Table: LS	CONTINUOUS FRANK PROCESSING ACID APPLICATION TUNNEL I: AA-71 BRINE CHILL TUNNEL I: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3 BRINE CHILL UNIT: LBC-T LIQUID SMOKE TUNNEL I: LS-2 SMOKE HOUSES: GAS, STEAM FOOD PROCESSING OVEN: EO-75- CONTINUOUS BACON PROCESSING UNIT: CB-5000 S/S SMOKEHOUSE TRUCKS: TR-.
ALFA-LAVAL FT. LEE, NEW JERSEY	ALFA-LAVAL Decanter-Centrifuge: CFNSX-... Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45 Fund-A-Filter: Precoat A Surge Tank: S-... CVT Inducer Pump GC Fast Clamp Fittings Vacu-Therm: 800 Triple Heat Exchanger: P141-HB Decanter, Centrifuge: SNX-... Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-...,	ALLEN FRUIT COMPANY, INC NEWBERG, OREGON Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529 Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-... C2-...,
White Polymate: 80 FSXFS	ALGONA FOOD ENGINEERING COMPANY ALGONA, IOWA Meat Core Sampler: G-H-117 Tripe Scaler: TS-101 Vat Dumper: LD-302, LD-303 LD-304, LD-305 Belt Conveyor C1-..., C2-...,	
(Belts with cotton carcasses must have edges sealed with acceptable compound)		
Belt (Food Contact) White Polymate:		
COS Nitrile 90, 135		
Belt (Food Contact) Polyveyor: 50, 75, 125		

Manufacturer or Distributor and Type and/or Model

Vibratory Inspection Conveyor:
D-5649
Inclined Belt Conveyor: D-3732
S/S Pork Skin Sizer: D-1529

ALLEN GUAGE & TOOL COMPANY
PITTSBURGH, PENNSYLVANIA
Sausage Linker W/Cart 738:
Y, JY
Conveyor: A-10, A-12-2T

ALLEN TOWN WIRE PRODUCTS, INC.
ALLEN TOWN, NEW JERSEY
Wire Basket: Nylon, Type 11
Wire Baskets

ALL-FILL INC.
NEWTON SQUARE, PENNSYLVANIA
Filling Machine: Floor BM

ALL POWER INC
SIOUX CITY, IOWA
Plastic Flight Ham Can
Conveyor: CC-A-8 For
Product in Cans or Trays
Conveyor SS-101
Smokehouse Sausage Tank:
ST-101

ALLIED AUTOMATION
CHICAGO, ILLINOIS
Sergeant Bagmaster: 400-FSR
500-FSR

ALLIED BAGGING SYSTEMS, INC.
DEER PARK, NEW YORK
Bag Loading Appliance:
W-260-LH-M

ALLIED RESINOUS PRODUCTS
CONNEAUT, OHIO
Cutting Boards: "BM",
Boos-Poly Plas

ALLOY EXCHANGE COMPANY
FORT WORTH, TEXAS
Continuous Chiller/Freezer
"HI Cube Slant" A, G, AG

ALLOY PRODUCTS COMPANY
WAUKESHA, WISCONSIN

Air Operated
In-Line Filters: 1 & 2
Square Feet
Sanitary Filter and Strainer:
5000, 6000

ALLPAC, INC.
DALLAS, TEXAS
"Speedpac" Packaging Machine:
Golden-Nine
Horizontal Wrapping Machine:
M-Super, Super 7

ALL-POWER INC
SIOUX CITY, IOWA
Vat Dumper: C-984
Incline Conveyor: B-101
Circular Cutting Knife: K-200
Ham Saw: K-121
Cutting Conveyor: RS-650
Belt Conveyor: RS-960
Hog Viscera Table: HV-333
Cutting Boards, "All-cut",
"Tuff-cut"

s/s Beef Loading Bucket; L-900
(To be used with a suitable
loading device as determined by
the IIC.
S/S Jowl Roller JR-101

ALPINE BAN-BAC, INC.
DENVER, COLORADO
Ultraviolet Unit: AP 60A, AP60B
(with GE Lamp G25T8)

Note: Lamp must be used in
accordance with Part 7, para.
7.16(b) of the Meat and Poul-
try Inspection Manual.

ALPS ELECTRO-AIRE INDUSTRIES
DALLAS, TEXAS
Sterilamp Light Fixture:
G-36-2A
Germicidal Lamp (For use w/
approved G4S11 or G8T5):
HU-32, HU-64

W. F. ALLENPOHL, INC.
HIGH POINT, NORTH CAROLINA
Carrier, Chicken: DC-1
Carrier, Turkey: DC-1T
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Drip line:
TS-1
Carrier, Turkey, Spike: DC-1T
Air Weight Scale: AW,
AW 10000-4
Carrousel Poultry Sizing
Machine: 100
Carrier: C-1
Air Weight Box Packer: BP-1,
BP-2
Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier
(2 hooks): DC-1-2
Neck Sizer: 100

ALTO CORPORATION
YORK, PENNSYLVANIA
Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting:
Wendway S/S
Slat Link Belting (Packaged
Product Only): Wendway S/S
S.S. Wirebelt Conveyor:
A-115
S/S Spiral Conveyor:
Helimatic

ALTO-SHAAM, INC.
MILWAUKEE, WISCONSIN
"Thunderbolt" Roasting and
Holding Oven:TH-HD
A. M. MANUFACTURING COMPANY
DOLTON, ILLINOIS
Dough Divider and Rounder:
S-300

Manufacturer or Distributor and Type and/or Model

Tor-O-Matic: 103-30-30	Canco Vacuum Closing Machines: #1 Pacific, #1 PUV Type B, #1 PUV Type BR, 00-6, 0-8A, #1 Hi-Speed, #1 Universal, sal, 300, 300-B, 402-3V, 600- UV, 601-UV, 602-UV, 810-UV, 910-UV, 1101-UV, 1102-UV, Callahan 226SV, Callahan 349SV-3	"AFCO" Meat Tumbler: 175 Overlapping Paddle Mixer: 5100
<u>AMDEVCO ENGINEERING COMPANY</u> MANKATO, MINNESOTA Versa' Bander: 118		<u>AMERICAN FOODS MACHINERY CORP.</u> MEMPHIS, TENNESSEE Salt/Spice Dispenser: 250 Spice Distributor: OM
<u>AMERICAN BILTRITE RUBBER COMPANY</u> BOSTON, MASSACHUSETTS		<u>AMERICAN HOECHST CORPORATION</u> FORT LEE, NEW JERSEY Stuffer: Handtmann-VF-325 Linker: Handtmann-VA S/S Lift Truck: NV-402 Poly Clip Machine: DCE-3, DCD, DCH, SCA, SCD, SCH
Conveyor Belts (Food Contact): Boston-Packers FDA, Versabilt FDA, Boston Rubber 8-oz., Boston Buna-N 14-12", Foodcron White & Tan FDA, Sanicron FDA	Bacon Cartoner: TUX-MK-2 Marflex Packaging Machine: 725, 717-E, RF-16 Rigid Flex Packaging Machine: 727-E-Y	<u>AMERICAN INDUSTRIES SUPPLY, INC.</u> NASHVILLE, TENNESSEE Cutting Boards, Cut Rite Simona 2000
White, 2 & 3 ply: 58-9563-09, -13, -14, -15	Infeed Conveyor: A-41 Poly Clip Machines: SCD, SCH, DCH, FCA, DCD, SCA	<u>AMERICAN MACHINE CO., INC.</u> FOREST, MISSISSIPPI Poultry Cut-up Conveyor: AMC- Poultry Cutter: AMC-520 Duck Rocker Scaler: L-100 Poultry Shackles: AM-180CU, AM-90CU, AM-240SEC, AM-35BBP, AM-109TK, Neck Skin Cutter 666
Light Tan, 2 ply: 58-9563-10	Packaging Machine: Bi-Vac-3 Rotary Meat Filler, Model No. 1	
Dark Tan, 2 3 ply: 58-9564-08, -09, -10, -11	Closing Machine: 920-1UV, 08	
Aquarius - White I, I, I, I, IV.	Vacuum Packaging Machine "Dixie Vac" DV2400E, DV2400S, 2000, 100	
Tan I, I, I, I, IV, Green	AMERICAN CYANAMID COMPANY SANFORD, MAINE Cutting Boards: Acrylite Edible Oil Storage Tank: Laminac, EPX-196	
Libra - White I, I, I, I, IV.		<u>AMERICAN FOOD EQUIPMENT CO.</u> HAYWARD, CALIFORNIA "Roto Pac" Lazy Susan Table: 300
Tan I, I, I, I, IV, Green	Portable Belt Conveyor: 200 GM	Double Flip Type Conveyor CC-10
Leo - White I, Tan I, Black I.	S/S Brine Tank: 50	<u>AMERICAN METAL PRODUCTS INC.</u> CINCINNATI, OHIO S/S Double Deck Conveyor: 6725-..., 6725-...,
Conveyor Belt (Packaged Product Only); Duralift FDA,	"AFCO" End Discharge Mixer: 510	<u>AMERICAN MICROTECH INC.</u> RACINE, WISCONSIN Metal Detector: MD-...
Roughtop FDA	Gondola Hydra Dumper: 15-C Screw Conveyor: 150	
Gemini - White I, I, I, I, IV.	S/S Incline Screw Loader: 610	
Black I, I, I, I, IV.	Pack-off Conveyor: 110	<u>AMERICAN PACKAGE MACHINE CORP.</u> BELLEVUE, WASHINGTON Variopacker: VP-...,
Taurus - Tan I, I, I, Black I, I, V.	Truck Dumper (to be used with 2-3K Accepted Meat Trucks Only)	Patty Counter and Stacker: 120-4
Brown V, Scorpio - Tan I, I, I, IV, V.		

Manufacturer or Distributor and Type and/or Model

Varowrap: P-...-.	AMSCOMATIC INC. LONG ISLAND CITY, NEW YORK Meat Bag Loading Machine: 500-SB	ANDERSON INSTRUMENT CO., INC. FULTONVILLE, NEW YORK Sanitary Gauges: Type S
AMERICAN PROCESS SYSTEMS, CORP. WAUKESHA, ILLINOIS Blender: DRB-..	JULIAN ANABO, INC. TUSTIN, CALIFORNIA Conveyor: FMC-...; BC-...; SCA-... Tub Dumper: D-...; S/S Tables: TS-...; UT-...; Metal Detector - Conveyor: MDC-...; Truck: MV-...; S/S Mixer-Blender: MB-...; Blender: 1860	ANETSBERGER BROS., INC. NORTHBROOK, ILLINOIS Meat Depositer: PMD, Modified Dough Sheeter: DS-B-...; Flour Duster: MFD 5005 Cross Roller: DR-7-.. Die Cutter: DC-270- Dough Trough: RT-1-24 Product Table: PC-... Slitter Disc: SD-1-..
AMERICAN ULTRAVIOLET COMPANY SUMMIT, NEW JERSEY Light Fixtures: G-25T8, G-30T8, WL-782-L-30, G-36TGL & G-64T5L w/Vycor Glass 7910 Germicidal Fixtures: WM-30-CL, WM-30-HL, CS-30-CL, WM-25-HL, CS-25-HL, WM-15-HL, CS-15-HL Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	ANGELUS SANITARY CAN MACHINE COMPANY, LOS ANGELES, CALIFORNIA Can Closer: 61-H, ..P-DF, P-MSLF, 60-L "ACMA" Form-Fill-Seat Pouch Machine: 722 "Mitsubishi" Pouch Machine MHI PF-15-S, P25-S	ANACONDA EQUIPMENT & SERVICE CO. LOUISVILLE, KENTUCKY Closing Machine: 2-B Pack Foil Overlay Machines: 100, 300
AMETEK EAST MOLINE, ILLINOIS Horizontal Pressure Leaf Filter: HSSF-... .	ANCHOR FILM COMPANY WEBSTER GROVES, MISSOURI Plastic Neck Pins: W/Dow 456	ANGER EQUIPMENT, INC. BROOKLYN, NEW YORK Meat Agitator: 2500
AMF-UNION MACHINERY DIVISION RICHMOND, VIRGINIA "Gien" Mixer: 340-F-S & 340-F-D, 160	ANCHOR HOCKING CORP. LANCASTER, OHIO Vacuum Sealing Machine (2 piston); D-650 Capping Machine: 45 HRSM, 36 HRSM Straight Line Sealing Machine: Series 4	A-ONE MFG. COMPANY SPRINGFIELD, MISSOURI Belt Conveyor: A-10-12 S/S Chiller Tank: A-293560 Poultry Cut-up Saw: A-334 Poultry Cut-up Conveyor: A-...-... .
AMMERAL WORMERVEER, HOLLAND Belt (Food Contact), Model 2T45	ANCHOR INDUSTRIES ST. LOUIS, MISSOURI Automatic Lidder, AL-300X	ANYL-RAY CORPORATION A SUBSIDIARY OF THE KARRIDG PAK CO., DAVENPORT, IOWA Meat Sample Compactor: 1 "Any-Ray" X-Ray Fat Analyzer: M-201, 316-3
AMMERAL, INC. GRAND RAPIDS, MICHIGAN Belting (Direct Food Contact): 2L046, 3T45 2LM046, 2T046, 1M026, 2M45, 2M046, 2T086 Belts (Food Contact): 1M086, 2M086, 3M046 Belting (Fully Packaged Product): 2M047	ANDERSON BROTHERS MANUFACTURING COMPANY, ROCKFORD, ILLINOIS Filling Machine: 627-3 Rotary Filler: 640	APACHE STAINLESS EQUIPMENT CORP. BEAVER DAM, WISCONSIN Stainless Steel Rotary Blancher: 1610 Screw Conveyor: SC-12
AMOCO CHEMICALS CORP. ST. PAUL, MINNESOTA Plastic Freezer Spacer: FS-001	ANDERSON IBEC STRONGSVILLE, OHIO Hide Puller-Downward: AN-591	

Paced Ham Bone/Trim System: PH-9000	<u>ARTIC STAR REFRIGERATION CO.</u> FT. WORTH, TEXAS Open Top Refrigerator: AS-11	<u>ATLANTA BELTING COMPANY</u> ATLANTA, GEORGIA NCYC White PVC Belt W/T-Cleat, ABCO PV120 CTYFS White PVC Belt W/T-Cleat, ABCO PV-100-RT White Rib Top: PV-75 Belts (Food Contact): ABCOVELD Cleated
<u>A. P. V. COMPANY INC.</u> BUFFALO, NEW YORK	<u>ASEECO CORP.</u> LOS ANGELES, CALIFORNIA Vibrating Conveyor: VCS-...., VCH-....	<u>ATLANTIC ULTRAVIOLET INC.</u> LONG ISLAND CITY, NEW YORK Sterilamp: WL-782-L-30 (Lamp must be used in accordance with part 7, para 7.16(b) of the Meat and Poultry Inspection Manual)
Separator: Horizontal Evaporator: Plate Centrifugal Pump: "puma" Heat Exchanger, Plate Type: HMBM, HMBL, HXC, HXCB, HXC, WHXC, WHXCS, R50, HXL, Series 1, 11, 111, IV, SR 15/15s and SR 35/35s	<u>ASHWORTH BROS. INC.</u> WINCHESTER, VIRGINIA Conveyor Belts (Food Contact): True 1/2 X 1/2 Omni Omni-flex, Omni-grid, Prestoflex Turn & Tangent Drive w/S/S Shield/Guard: H & Y Plastic Belt (Food Contact): Prestoflex with Flights Prestoflex Open Grid Prestoflex Close Oval Grid	<u>ATLAS PACIFIC ENGINEERING CO.</u> EMERYVILLE, CALIFORNIA Volumetric Filler: VF-...-....
S/S Plate Heat Exchanger: R106 Paravale: 3A, SP "Vertical Separator" Evaporator: 1900 Plate Heat Exchanger: "Junior Paraflow" series R405 & R86 Plate Heat Exchanger: HXU-6 Climbing and Falling Plate Evaporator: Series 3 Falling Plate Evaporator: 10	<u>ATMOS</u> DIV. OF UNITED INDUSTRIES, INC. CHICAGO, ILLINOIS Smokehouse: SF-100	<u>AUDUBON METALWAVE BELT CORP.</u> PHILADELPHIA, PENNSYLVANIA S/S Belt, Balance Weave: PB-18-12-6, PB-24-20-16, PB-30-20-12, PB-30-20-14, PB-30-20-16, PB-36-20-12, PB-36-20-14, PB-36-30-16, PB-48-32-16, PB-48-48-12, PB-48-48-16, PB-48-48-18, PB-60-60-18, PB-72-60-20
<u>ARCHITRONICS, INC.</u> GREELEY, COLORADO	<u>ASHLEY MACHINE INC.</u> GREENSBURG, INDIANA Poultry Scaler: SS-30, SS-36, SS-48 Gizzard Peeler: AK-4 Poultry Picker "Sure-Pick": SP-30, SP-38	<u>AUTO COMPANY</u> ASTORIA, OREGON Meat Grinder: 1101GH, 601GH 801GH, 1101GH, 601GH, 801GH Sanitary Pumps: 2 1/2, 3
<u>A. R. E. METAL FABRICATORS</u> LOS ANGELES, CALIFORNIA Breading and Battering Machine: BA-2	<u>ASSOCIATED FOOD EQUIPMENT CO.</u> DALLAS, TEXAS Continuous Fryer: 30-1-REC Continuous Cooked Poultry Parts Chiller: Mark II Lung Guns: I, Profiteer II	<u>AUTOMATED FOOD SYSTEMS</u> LUBBOCK, TEXAS Stick Dog Fryer: PTL...HOP Corn Dog Sticker, Model HOP
<u>ARNOLD'S FOOD SYSTEMS, INC.</u> HOLYOKE MASSACHUSETTS Cuber/Dicer: 102	<u>ASSOCIATED METAL PRODUCTS, INC.</u> DALLAS, TEXAS Automatic Feed Fryer: AM5000	
<u>ARO CORPORATION</u> BRYAN, OHIO S/S Pump: 650-406, 650-407, 650-606, 650-607	<u>ASTRO MFG. COMPANY</u> THEBES, ILLINOIS Freezer Divider: "Astro-Space"! Plastic Pallet: B-4048	
<u>ARROWHEAD CONVEYOR CO., INC.</u>		
<u>OSHKOSH, WISCONSIN</u> Rotary Top Table D-14534 Belt Conveyor BC-15409, TTC-15407		

Manufacturer or Distributor and Type and/or Model

S/S Piston Pump: 12 Stick Stacker: SS-1000 Vicious Food Pump: 123, 85	Omelette Machine: CF Cross Cut Splitting Saw: CO-D4 B	2PT PVC, 3PT PVC Black Nitrile (Food Contact): 5P BLK
<u>AUTOMATED PACKAGING SYSTEMS, INC.</u> TWINSBURG, OHIO Bucket Type Conveyor for Chicken P-1000 Accu-Scale/Bagger System: 100/H-100	<u>BAADER NORTH AMERICA CORPORATION</u> WOBBURN, MASSACHUSETTS Desinewing System: 695 Desinewing Meat System: 3.995 Deboning and Desinewing Machine: BA 696	White Butyl (11R) (Food Contact): 3 PW BTL White Thermoplastic PVC (Food Contact): 120 COS W White Nitrile (NBR) (Fully Packaged Product Only): 2 PWRT, 3 PWRT
<u>AUTOMATED PROCESS SYSTEMS</u> ELK GROVE VILLAGE, ILLINOIS Searing Oven: 100	<u>BADGER METER, INC.</u> MILWAUKEE, WISCONSIN S/S Sanitary Meter: SPS.	<u>BANDO CHEMICAL INDUSTRIES</u> CHICAGO, ILLINOIS Conveyor Belts (Direct Contact): SL-4U(W)F, SL-8U(W)F, SL-4U (W)FII, SL-8U(W)II Conveyor Belts (Packaged Product Only): SL-4PF, SL-8PF, SL-8PFII
<u>AUTOMATIC HANDLING & FABRICATION</u> LAMBERTVILLE, MICHIGAN Conveyor: SC-1, FC-1	<u>BAG-A-THON PACKAGING CORPORATION</u> WESTBURY, NEW YORK Bag-A-Thon Packer: 115SS, 16-66SS	<u>BARKER INTERNATIONAL, INC.</u> ATLANTA, GEORGIA Turkey, Wetting Cabinet: ST-WC-1, 80 GH Scalid-N-Pick System (turkeys): TSSP-1070
<u>AUTOMATIC INDUSTRIAL MACHINES</u> INC., LODI, NEW JERSEY "Flexifeeder" Conveyor: 100, 200, 300	<u>BAKERS EQUIPMENT/WINKLER, INC.</u> ENGLEWOOD CLIFFS, NEW JERSEY "M" Mixer: BE/W	Straddle Picker "Gent-L-Flex" (Mounted): SF-1000 (Floor Mounted): SP-2000 Scalid-N-Pick System (Chickens): SSP-1070 Giblet Chiller: Mark IV 1, 2, & 3 Barrel Hock Cutter: 5010 Poultry Chillers (Paddle): Mark V-P, Mark VIII-P Poultry Chillers (Refrigerated- Paddle): Mark V-RP, Mark VIII-RP, Mark VI-RC Poultry Chillers (Auger): Mark VI-A, Mark VIII-A, Mark VII Poultry Chillers (Refrigerated- Auger): Mark VI-RA, Mark VIII-RA Carcass Chiller: Mark IV, Mark IV FWU-100
<u>AUTOMATION SUPPLY COMPANY</u> ARCADIA, INDIANA Corn Dog Stick Machine: SM-150	<u>BAKERY EQUIPMENT</u> <u>MANUFACTURING CO.</u> IRVING, TEXAS S/S Wirebelト Conveyor: W-1, W-2 Belt Conveyor: B-2	<u>J. W. BALL COMPANY</u> DALLAS, TEXAS Tamales Wrapping & Cutting Machine: SS-182
<u>AUTOPROD INC.</u> NEW HYDE PARK, NEW YORK Sauce & Cheese Applicator: 90, 600, 300	<u>BALDWIN BELTING INC.</u> NEW YORK, NEW YORK White Nitrile NBR (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.)	<u>PE 60</u> , 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 PXHW, 3 PXHW, 2 PWTF, 3 PWTF Tan PVC/NBR (Food Contact): Mark IV FWU-100
Handpack Filler: VI-A4 Sauce & Condiment Applicator: MA, UO Dough Sheet: S-1 Filler: F Handpack Filler: VI-A4 Sauce & Condiment Applicator: MA, UO Cheese Shredder: LS-G Air-Operated Valve: E1-B Transfer Pump: Z Metering Pump: B Hydraulic Pizza Cutting Press: PI Lidding Machine: LI-AI Automatic Pasta Shell Filling Machine: S.S.-.		

Manufacturer or Distributor and Type and/or Model

Giblet Chiller (Single Barrel):	"Hi Cube Slant" Continuous Chiller/Freezer: A, G and AG
Mark V-R-S	Table w/all stainless steel top & risers: AC3-
Giblet Chiller (Double Barrel):	
Mark V-R-D	
Giblet Chiller (Triple Barrel):	
Mark V-R-T	
Gizzard Splitter & Peeler:	Automatic Gizzard Splitter and Peeler: 480.
210-B, 210-B-1	Post-Stunner: S-5100
Poultry Scalders:	S.S. Sizing Bin: 1082
SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34	Electronic Sizing Machines: "Weightronic" 9182L, "Weightronic" 9182M
Eviscerating Shackle:	S/S Scalders: M-781
Gizzard Pumping System: GPS-C100 Picker, "Flexomatic IV": FP-4 "Roto-Flex" Hock & Finishing System:	Gizzard Harvester: GH-582
Automatic Poultry Cut-up System:	B-BAR-B, INC. EXACT PACKAGING DIV. SCHAUMBURG, ILLINOIS
Turkey Gizzard Machine:	Automatic Filling Machines: 2015 MA, 4015 MMC
Picker, "Rotomatic": RP-	BARKLEY & DEXTER LABORATORIES, INC., FITCHBURG, MASSACHUSETTS
Picker, "Fin-Flex": FF-	Metal Detector: "Cleanline"
Picker, "Fin-Flex VI": 6600 FF-VI	
Poultry Picker: Versa-Flex, Cent-L-Flex	
Automatic Lung Remover: SL-8000 Automatic Poultry Killer: K-5150	BARLIANT & COMPANY CHICAGO, ILLINOIS
Neck Breaker: 6000	S/S Meat Trucks: A38, A38A, H38,
Dry Offal System: 5200	A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R, H32, A31, A31R, H31, A30, A30R, H30, A12, H33, A33R
Continuous Flow Handwash Station:	Meat Former (w/o discharge conveyor): Medimat-A,
5230	Gigant-A
Hip Operated Hand Wash Station:	Meat Former (w/discharge conveyor): Medimat-B,
5220	Gigant-B
Hand Activated Hand Wash Station (w/a suitable pressure Regulating Device): 5210	
Hand Activated Hand Wash Valve (w/a suitable pressure Regulating Device): 5099	
Inspection Trim Pan: 5330	
Water Rail: 15240	
Water Flushed Hopper Assembly: 528., 530.	
Conveyor: 75500	THE BAXTER MANUFACTURING CO., INC.
Oil Sac Cutting Machine: 50700	Table w/cutting boards, Risers on 3 sides: GC2-
Bird Unloader: 6100	Table w/cutting boards on both sides: GC4-
Neck Skin Cutter: 7050	Table w/cutting board surface:
	BEARDSLEY & PIPER CHICAGO, ILLINOIS
	SHUR-TRAC SB-100, SB-110, SB-120
	SHUR-TRAC SB-101, SB-111, SB-121
	BEARDSLEY & PIPER CHICAGO, ILLINOIS
	SHUR-TRAC SB-100, SB-110, SB-120
	SHUR-TRAC SB-101, SB-111, SB-121

Manufacturer or Distributor and Type and/or Model

<u>BEEHIVE MACHINERY, INC.</u> <u>SANDY, UTAH</u> Deboner Cooling System Poultry Deboner: BX-66, TC-968, AU-968, AU-1269, AUX-70, AU-4171	Vacuum Ham Press: MP--. Boning Line Conveyor: BL--., BL--. Exit Conveyor: IT-C Meat Slicer: 80K	BERMEL INDUSTRIES BRADLEY BEACH, NEW JERSEY Link Control Separator: 70, 70A
<u>BELSHAW BROTHERS, INC.</u> <u>SEATTLE, WASHINGTON</u> Deep Fat Fryer: AF-1 Belts (Food Contact): BIC 1201	Cut-up Conveyor W/Belt Release and Washer: M-156, Bag Line Conveyor W/Belt Release and Washer: M-157, Double Belt Crossover W/Belt Release and Washer: M-158	BERRYVILLE MACHINE SHOP <u>BERRYVILLE, ARKANSAS</u>
Deboning Machine (Boneless Meat Only): AU-9171 Deboning Machines: AUX-72, AUX-968, AUXS- Deboning Machines: AUX-.... S-76...., AU- AULS-..., AU-6173 Deboning Head: PSE-....-., TSI-...., CP- Deboning Head Jacket: TJ1-...., TJ2-....-.	Conveyor W/Belt Washer and Quick-Release: M-167 3-Belt Conveyor W/Belt Washer and Quick-Release: M-166	BEST & DONOVAN <u>CINCINNATI, OHIO</u> Heavy Duty Hog Splitter Saw: KS Beef Carcass Splitter Saw: 120 Beef Carcass Splitter: Pacemaker, Pacemaker II Super Duty Hog Splitter Saw: 750 & 760
Pumps: 1445, BP-5, BP-7, 300-50 Twin Screw Bone Cutters: BA-7X, BA-8X CO2 Mixers:-50 "Alpina" Cutters: PB-50, PB-60 PB-80, PB-125, PB-200, PB-300, PB-500 S/S Grinders: BGS-....-., MGS-....-. S/S Auger: RF-...., EX-.... Conveyor Model BC-....- Pump Assembly Model EP-....- EMP-.... Extruding Die BED-....- Deboner Assembly: AUXS-....-., AUX-SL-....- Transfer Pump BP- Conveyor Assembly: SC-....-.	MILWAUKEE, WISCONSIN Single Lane Processors: HBP-P-S Dual Lane Processors: HBP-P-D	BENCO MANUFACTURING CORPORATION <u>ADDISON, ILLINOIS</u> Sausage Cleaning Machine: MB1000-S, MB1000-T
<u>BERKEL, INC.</u> <u>LAPORTE, INDIANA</u> S/S Pan Scales: 400, 401, 405 Slicer: 180-FA, 180-D, 180-GS, 170-GS, 170-D, 808, 818, 170-FA, GT (Heavy Duty) Slicers: 15 & 15A Tenderizer: 703-B & D, 704, 704A, 703, 705 Saws: 56V-16, 51V-14, 55V-14, 56V-14, 51V-12, 55V-12, 56V-12	Beef Breast Bone Opener Saw: L-Combination Beef Rib Blocker & Ham Marker Saw: Mark II "Red Streak" Primal Saws: 8-E, 10-E "Tri-Purpose" Air Saws: 8, 10, 12	BERKEL INDUSTRIES BRADLEY BEACH, NEW JERSEY Link Control Separator: 70, 70A
<u>BELAM, INC.</u> <u>DOWNERS GROVE, ILLINOIS</u> Lifting Device: DKH- "Bone-In" Pickle Injector: "MIB." MIB..S "Belam" Meat Massager: DK- "Belam" Pickle Injector: MI-., MI-S Lifting Device of Chute: DKHC- Tenderizer: IT-.	Bench Scale (with S/S Platform & with Stands): 1021 Series, 3001 Series, 26001 Series, 1...3..., 26... Portable Scale (with S/S Stand): 1121 Series Counter Scale (w/S/S pans): 172-221, 172-121 Digital Scales, 520, 530, 540 (To be used with Suitable Stand)	BERRYVILLE MACHINE SHOP <u>BERRYVILLE, ARKANSAS</u> Cutter: M-158 Conveyor W/Belt Washer and Quick-Release: M-167 3-Belt Conveyor W/Belt Washer and Quick-Release: M-166

HC-5	Beef Splitter, Electric: 100 Beef Splitter w/Exhaust Deflector, Air Operated: 100-A	Dyna Form Meat Press: Series 1 Tenderizer: TR-2 Dipping Machine: 9A, 11A, 14A, 21A Bone-In Tenderizer: TR-10B Spray Tenderizer: ST 18-A, ST 24-A	Stew Meat Cutter w/Transparent Hopper: PRO-10
Brisket Saw, Electric: 250	Slicer: BH-15, "Slice-N-Tact" Cutlet Former: CF-16 Conveyor: 624 Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)	B&J MACHINERY CO., INC. DALTON, GEORGIA "Leonard" Poultry Deboner: C B&J SHEET METAL, INC. BELLFORD, PENNSYLVANIA Tables: 1131S thru 1138S, 1131SG thru 1138SG, 1141S, 1141SG, 1145S thru 1147S, 1145SG thru 1147SG, 1169S, 1169C, 1172S thru 1183S, 1172SG thru 1183SG	
Brisket Saw w/Exhaust Deflector, Air Operated: 275	SO, "WALPOLE, MASSACHUSETTS "Bird" Centrifuge LBSD-SS...x..	S/S Smokehouse Truck: 1964, 1970 Galv. Smokehouse Truck: 1965, 1971	
"Band Splitter" Carcass Splitter Saw: 150 (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180 F. water.)	BIRD MACHINE COMPANY INC. SO, "WALPOLE, MASSACHUSETTS "Bird" Centrifuge LBSD-SS...x..	S/S Smokehouse Tree: 1967 Galv. Smokehouse Tree: 1968 Paunch Truck: 1158SG, 1159S	
Air Hog Breastbone Opener Saw: AH Hog Splitter Saws: 764, 766, 7641S, 7661S Hog Head Cutter: E-24/HAD	BIRO MFG. COMPANY MARBLEHEAD, OHIO All Purpose Mill: 1520 SS Tenderizer: PRO-9 Poultry Cutter: BCC-100, BCC-200 Frozen Meat Flaker: FBC-4800 Grinder: 1056, 542-48-52 Breaking Saw: 4436-11, 4436 Band Saw: 3334-11 Trim Saw: 22, 44, 3334 Tenderizer: XHD Saws: 4436 Modified SS, 44 Modified SS	BLACK BODY CORPORATION FENTON, MISSOURI Continuous Oven: FBC4-25	
BEST POULTRY MACHINERY, INC. CUMMING, GEORGIA	Automatic Feed Grinder: AFG-56 S/S Conveyor: 210 Automatic Feed Mixer-Grinder: AFMG-56, AFMG-48 Dual Loading Stuffing Horn: 48-52-56 Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS Multiple Blade Chunk Sausage Cutter: 1000 Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52 Automatic Loin Cutter: 44-680 Scraper Attachment (for all models of Biro's Power Cutters): MC	C. S. BLAKESLEE & COMPANY CHICAGO, ILLINOIS Vertical Mixer (w/Chrome Beaters): CC-..D.	
BETTCHER INDUSTRIES VERMILLION, OHIO	Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750	BLAW-KNOX FOOD & CHEMICAL EQUIPMENT, BUFFALO, NEW YORK Screw Conveyor: SCR-...-SS-...- SCS-...-SS-... S/S Sanitary Drum Dryer: SSADD-...-...	
Trimming Machine: 620 (Not to be used for trimming grubs, bruises, etc.)	G. S. BLODGETT COMPANY BURLINGTON, VERMONT Ovens: FA-100, FA-102, GZL-10, GZL-20, EF-111, EF-112, EZE-1, EZE-2		
Air Operated Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)	S. BLONDHEIM & COMPANY OAKLAND, CALIFORNIA Mixers: 1,000-10,000 LBS., 150,		

Manufacturer or Distributor and Type and/or Model

250, 400, 700
 "Blonco" Cont inuous Feed
 Grinder: Type 1, Type 111
 Ham Tumbler: 700, 1200, 2500
 "Blonco" S/S Screw Conveyor:
 678..
 "Blonco" Guillotine Decanner:
 DBA
 Hi-Dumper: 168
 Picklejector: SSP-2614
 Twine Linker: RS-...
 S/S Luncheon Meat Slicer: 2000
 Scale and Conveyor: 1857
 Tipper Casing App licier: 1055
 "Alpina" Cont inuous Stuffer:
 1010
 "Blonco Risco" Stuffer: BR-....
 "Blonco" End Discharge Mixer:
 200ED, 5000ED
 "Blonco" High-Speed Knife
 Grinder: 150, 170, 200

BLOOMER-FISKE INC.
 CHICAGO, ILLINOIS
 Auto-Trol Loader: Mark II, 1970
 S/S Meat Molds: Round & Square
 Liver Loaf Mold: Various Sizes
 Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.
 CLEVELAND, OHIO
 S/S Pump, RM-..., RO-...

BLUEBIRD INC.
 CHICAGO, ILLINOIS
 Pearshape Ham Mold: BMA-1

PHILLIP BOCK COMPANY, INC.
 HAWTHORNE, CALIFORNIA
 Filling Machine

BOCK LAUNDRY MACHINE CO.
 TOLEDO, OHIO
 Bock Centrifuge: FP-..-A

W. Y. BOGLE CORPORATION
 WEST HARTFORD, CONNECTICUT
 Belts (FOOD CONTACT)
 2, 3, 4, 5 PLY White Nitrile-
 Heavy: FP-1
 2, 3, 4 PLY Black Nitrile-
 Heavy: FP-2
 3, 5 PLY White Nitrile-
 Standard: FP-3
 2, 3 PLY White Dacron
 Nitrile: FP-8
 2, 3 PLY White Dacron Butyl:
 FP-10
 2, 3, 4 PLY White Teflon
 Nitrile: FP-13
 2, 3 PLY White-Skimcoat:
 FP-14
 2, 3 PLY Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.
 DES MOINES, IOWA
 Surge Hopper: SH-....
 Conveyors: EC-....
 Tables: RT1-...., RT2-....
 Injector: FGM-....
 Vacuum Blender: BB(V)-....
 Blender BB-....
 Screw Conveyor: SC-....
 FC-....
 Meat Sampling Drill: 1005

BONAR ROSEDALE PLASTICS
 ADDISON, ILLINOIS
 Poly Combo: 1509-A, 1509-B,
 2010, 6010, 7010
 Ingredient Bin: 2090-A, 1509-A
 Ingredient Bin Lid: 2090-1

BONCOR, INC.
 WESTFIELD, NEW JERSEY
 Meat Massager: CM-....
 Hydraulic Lifter Dumper: HLD-35
 Mixing Vat 1800E
 Vacuum Tumbler: PM-....1

BONNER & BARNEWALL
 NORWOOD, NEW JERSEY
 Belts (Packaged Product Only):

Pebbletop 2 PLY, 3 PLY,
 Dacron Pebbletop 2 PLY,
 Belts (Food Contact):
 White Hycar COS 2 PLY, 3 PLY,
 4 PLY, 5 PLY
 Black Hycar COS 2 PLY, 3 PLY,
 4 PLY, 5 PLY
 Light Duty White Hycar COS
 3 PLY, 5 PLY
 Dacron-Teflon 2 PLY, 3 PLY
 Dacron-Hycar 2 PLY, 3 PLY
 Dacron-Butyl 2 PLY, 3 PLY

BONNOT COMPANY
 KENT, OHIO
 Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY
 EFFINGHAM, ILLINOIS
 Cutting Board: POLY-1000,
 POLY-2000, BO-CO Rubber
 Tables: 70, KS, M, GMT,
 S-14, TS-16, TC, TS

BORDEN CHEMICAL COMPANY
 NORTH ANDOVER, MASSACHUSETTS
 Carcass & Primal Cut Wrappers:
 CW, PCM, SW

ROBERT BOSCH PACKAGING CORP.
 PISCATAWAY, NEW JERSEY
 Packaging Machine: MU with an
 acceptable filling device.
 "Aluseal" Fill and Seal Machine:
 740B
 Flat Pouch Form, Fill, and Seal
 Machine: BML

BOYD CORPORATION
 ELMHURST, ILLINOIS
 Incline Conveyor: 104-2000-S,
 104-2000-J
 Incline Table Conveyor:
 104-1000
 Conveyor w/Air Gates:
 104-8000A
 S/S Wire Belt Conveyor:
 104-3000

ROLLER BED CONVEYOR:
104-2000-2S
Skoring Machine: 105-115
Special Feed Conveyor:
107-30032
Conveyor: 104-4000

BOYENGA & COMPANY
AMARILLO, TEXAS
Edible Surge Bin: ESB-1
Level Control Tank: EPSLC-1

MICHAEL R. BOYER
BRIGHTON, MICHIGAN
Ham Slicer: 618

BQP INDUSTRIES, INC.
DENVER, COLORADO
Plastic Tote Boxes, w/Lids:
NO. , NS. , SO.

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

THE BRECHTEEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Sausage Looping Bucket
Assembly: 002

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine:
711

BREDDO FOOD PRODUCTS CORP.
KANSAS CITY, KANSAS
"Liwifier" Mixer: LDD-
LDDR- . . . , LDDW- . . . , LDDRW- . . .

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5
5D, 1D
Food Molder: Custom 150,
Custom 150HD, Crown 240,
Crown 240HD, Imperial 480,
Dumper: "Lift-Loader"

Imperial 480HD, Compac 100,
Compac 100HD
Spray Tenderizer Scorer
STS-24
Cross Tenderizer: CS-12
"Accupat" Food Shaper: 3AP,
4ACS, DA
Conveyor Cuber: "Convey Cuber"
BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS
Electric Stimulator 350,
Koch-Britton 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY
ROCKTON, ILLINOIS
Marin-Aider: 607-B
Dust-Rite: 606
Retort Separator: Polypropylene

THE BROASTER COMPANY
BELoit, WISCONSIN
Deep Fat Fryers: 1400E, 1400G,
1800E, 1800G

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690 & FG-7-36,
FG-7-3013, FG-7-3010,
FG-9-307, FG-9-3018,
FG-9-306, FG-7-3090R,
FG-7-3090L

Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC.
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W,
R1307W, R1310W, R1315W,
R1319W, R1323G, R1323W,
R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G

Storage & Shipping Drums:
R1212G, R1212W, R1225G,
R1225W, R1232G, R1232W,
R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
Drum Lids: R1213G, R1213W,
R1226G, R1226W, R1256G,
R1256W, R1251W, R1251G,
BulK Containers: R1121GP,
R1123GP, R1119G, R1119B,
BulK Container Lid: R1122W,
R1124G, R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE
Belts (Food Contact)
White (Cotton Carcass): L-415
White (Dacron-Cotton
Carcass): L-434 (Edges
sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.G.
BUTTLIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"Turbo-Cut" Emulsifier
VL-G10-101-1

BUCKET ELEVATOR COMPANY
CHATHAM, NEW JERSEY
Corra-through Belting: DA-1
Bucket Elevator (For Dry Prod-
uct Only): V-4

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged
Product Only): SC-
Rigid Plastic Bel "Mod-U-Flex":
35 (Packaged Product Only)
Rigid Plastic Bel "Mod-U-Grid":
36 (Food Contact)

Manufacturer or Distributor and Type and/or Model

Snap-on Rigid Plastic Belt:	SC....., SC....., SC....., NSC.....		
SC....., SC....., SC....., NSC.....	NSC....., NSC....., NSC.....		
NSC....., NSC....., NSC....., RC.....	RC....., RC....., RC.....		
RC....., RC....., RC....., RCT.....	RCT....., RCT....., RCT.....		
RCT....., RCT....., RCT....., RCT.....	RCT....., RCT....., RCT.....		
Belting (Food Contact):	White Hing Chain 150 HRT-...		
White Hing Chain 150 HRT-...	White Hing Chain 150 HRT-...		
<u>BUFFALO WEAVING AND BELTING CO.</u>	<u>BUFFALO, NEW YORK</u>		
Belts (Food Contact)	Belts (Food Contact)		
Golden Bison: S2W, S3W, S4W	Golden Bison: S2W, S3W, S4W		
Saniveyor: P-90, P-135, P-260,	Saniveyor: P-90, P-135, P-260,		
P-390	P-390		
White Nitrile/Vinyl Polyveyor:	White Nitrile/Vinyl Polyveyor:		
D84W	D84W		
Black Nitrile/Vinyl Polyveyor:	Black Nitrile/Vinyl Polyveyor:		
D84B	D84B		
Teflon Polyveyor White: D84W-	Teflon Polyveyor White: D84W-		
Teflon	Teflon		
Servall White: C826W	Servall White: C826W		
Servall Black: C826B	Servall Black: C826B		
Belts (Fully Bonded Product):	Belts (Fully Bonded Product):		
Golden Bison-Incline: LG3W	Golden Bison-Incline: LG3W		

ROBERT F. BULLOCK, INC.
CONYERS, GEORGIA
 Pork Skin Pellet Popper: 1200
 Pellet Feed Hopper: 80
 Cooking Oil Holding Tank: 80
 Heat Exchanger: 4
 Pork Skin Breaker: PSS-82

B. H. BUNN COMPANY
ALSISSIP, ILLINOIS
Packaging Machine
Meat Tyer: M-10
Kettle: 600

BURFORD CORP.
DALLAS, TEXAS Vertical Bag Tyer: VB2L, VB2R
T. J. BURNETT

MURRAYVILLE, GEORGIA
Breast Debener: TB 150

BURRELL BELTING COMPANY
SKOKIE, ILLINOIS
 Belts (Food Contact): WB153F, WB154F, Hygen 5, WB152C, WB154C, GB153C, BB153C, DS152C, DS153C, DS153TC, White Hycar, WB152F-A, WB153F-A, WB152C-A, WB153C-A, DS153-A, Hygen-3A, Green Hycar GB153C-A, Koroseal 1 2 pliy, 3 pliy, Koroseal 3 pliy. Smooth Polycool Tan Smooth Super Polycoo White Polytek: DS929, DS93C, DS93RC, DS93, DS93TC, P50C, P80C.

BOGERTON'S FINE PRODUCTS
DES MOINES, IA
Sausage Linker: 2001
B&W METALS COMPANY, Inc.
FAIRFIELD, OHIO
Meat Ball Cut-Off Machine
MB-1-22

C
CADILLAC PLASTIC & CHEMICAL
BOSTON, MASSACHUSETTS
Cutting Boards: w/Petrothene
LB - 7333; Plexiglas G

CALLAHAN AMS MACHINE COMPANY
DIV. OF VERMONT MARBLE CO.

CSE-2, CSE-2-A
Picking Shackles: CSP-4, CSP-4-A,
CSP-4-B
Picking Shackle Combination
Turkey: CSP-5
Gizzard Tumbler Washer: GW-700
Giblet Pump Air Operated: AGP-300

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
S/S Belt (Food Contact):
Sani-Grid, 2688, CAMBRI-
S/S Belt (Food Contact):
B-48-52-18

CAMBRO, INC.
HUNTINGTON BEACH, CALIFORNIA
Containers: DAW08050,
CYCOLACAH-100F

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
Germicidal Lamp (Non-Ozone
Producing): 24700-S
(#94A1 Glass). The lamp
must be used in accordan-
with part 7, paragraph
7.16(b) of the "Meat and
Poultry Inspection Manua

CANTRELL MACHINE COMPANY INC
GAINESVILLE, GEORGIA

<u>CANTRELL MACHINE COMPANY INC.</u>	<u>GAINESVILLE, GEORGIA</u>	<u>GW</u>
Poultry Killer: RW-1		
Dra in Conveyor: DC-100--		
Poultry Chiller/Windmill		
Unloader: WV-100--		
Cut-up Conveyor: CC-100		
Belt Conveyors: TC-100--		
CC-100--	FC-100--	
DD-100--	TD-100--	
Horn Boning Conveyor: HBC-		
Boning Conveyor: HBC-100		
Giblet Pump Diaphragm: DGP-		
Giblet Elevator: GE-200		
Packing Bin: PB-200		
Stationary Table: ST-100		
Giblet Pump: 001		
KFC Cut-up Saw: CS-100		
Eviscerating Shucklers: CS		
CSE-2, CSE-2-A		
Picking Shackles: CSP-4, C		
CSP-4-B		
Picking Shackle, Combination		
Turkey: CSP-5		
Gizzard Tumbler Washer: GW		
Giblet Pump Air Operated:		

Lazy Susan Packing Table: LST-300 Parts Boning Conveyor: HBC-110-P Table Top Conveyor Turns: TT-90, TT-180, TT-S S/S Meat Carrier: MC-104 S/S Water Changer: WC-100 and WC-200 Wing Master: WM-400 Poultry Skinner: CPNS 100, Breading Machine: CBM-300 Line Divider: LD-101 Dewaxer: DW-605	Cooling Conveyor: CC80000 Double Flour Tortilla Head: DFTH 60000 Tamaile Extruder: XTC 500100 Double Flour Tortilla Elevator: DFTE 60500 Dough Mixer: M30100	CASHIN SYSTEMS CORP. WILLISTON PARK, NEW YORK Chitterling Chilling & Finishing Machine: C-300C Checkweigher: 310 Bacon Weigher: 1027 Cardboard Dispenser: 1026 Takeaway Conveyor: 312 Weigh While Convey System: 1132	residual chlorine at point of use.) Automatic Neck Breaker: 401, 7615 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm. residual chlorine at point of use.) Automatic Oil Sac Cutter and Poultry Killing Machine: 7661 Viscera Clipper: 740M Packaging Conveyor: 7631 Deboning Conveyor: 7632 Parts Elevator: 7633 Opening Cut Machine: 301A (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 130 F. water or solution of 20 ppm. residual chlorine at point of use.) Poultry Killer: 205 Poultry Line Divider: 31, 32 Giblet Pump: 40 Poultry Shackle: 1000 Giblet Chiller: 500 Poultry Picker: 7601 Automatic Poultry Killer: 7660 Automatic Gizzard Machine: 720, 720M Automatic Bird Unloader: 7650 Chicken Scalders: 7620 Belt Conveyor: 7630 Roller Drain Conveyor: 7640 Hock Cutter: 1600 Whole Bird Chiller: 7670 Chiller Unloader, Windmill Type: 7670A Mechanical Lung Remover: MLR Tumbler Washer: 7641 Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection neces- sary. Surfaces of machine contacting carcasses must be sanitized between each use
CAPITAL INDUSTRIES, INC. SOUTH ST. PAUL, MINNESOTA Plastic Meat Lugs With Lids: K-1, K-2			
CARBONIC INDUSTRIES CORP. ATLANTA, GEORGIA Supplementary Ice Maker: WC- - - CO2 Snow Hood: SH6-C1..., SH6A-C1..., CO2 Snow Hoods: 6C-..., 6AC-..., 6AC-...,	Chitterling Cleaning Machine: 44 Stomach Cleaning Machine: 88 Heart Slasher & Washer: C-200 H Combination Deslimmer, Scalder, Chiller: C-100S, S/S Inclined Conveyor: B-100 Slicer: PEC Series 1, PE Series 2, PEC Series 3 Hold-Down Assembly for Slicers, 3508 Slicer: CCS-1 Manual Dispenser: 1125 2-Track Takeaway Conveyor: 1127-0001		
CARDINAL SCALE MFG. COMPANY WEBB CITY, MISSOURI Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S S/S Scales: EF-....-S	CASSO-SOLAR CORPORATION ALLENDALE, NEW JERSEY Solar Cooking Oven	CENTENNIAL MACHINE CO. GAINESVILLE, GEORGIA Neck Skin Cutter: N-C921 Automatic Oil Sac Cutter: N-C921 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm	
THE CARDWELL MACHINE CO. RICHMOND, VIRGINIA Vib-O-Vey Conveyor: VC-1472-1			
J. A. CARRIER CORPORATION BURLINGTON, MASSACHUSETTS Filler Machine			
CASA HERRERA, INC. LOS ANGELES, CALIFORNIA Masa Extruder: C500-100 Corn Washer: C20100 Corn Grinder: C40100 Tortilla Oven: C70100			

Manufacturer or Distributor and Type and/or Model

with 180 F. water or 20 ppm residual chlorine at point of use.)
Solenoid Activated Hand Wash Valve: 7685
Automatic Head Cutter: 7610
Head and Wing Scaler: 7624-A
Giblet Wrap Machine: 7690
Poultry Cut-Up Shackle: 01
Neck Conveyor: 7697
Giblet Pump: 41
Poultry Parts Skinner: 720
M-P-S
Automatic Gizzard Feeding System: 7683
Crop Puller: 7686
Neck Puller: 7635
Counter Rotary Picker: 76-100
CENTRAL MARKETING, INC.
LAKEWOOD, COLORADO
Wiener Grill Scoring Machine: CM-3
CENTRICO, INC.
NORTHLAKE, NEW JERSEY
"Westfalia" Separator:
 SA-...-36-...
 SA-...-076, SA-...-37-...
 SA-...-177
CENTURY 21 MERCURY CORP.
ENGLEWOOD, COLORADO
Vent Cutter: Century 21
CERVIN ELECTRIC COMPANY
MINNEAPOLIS, MINNESOTA
Poultry Stunner:
Stun-O-Matic
Vent Cutter: VC
CESCO MAGNETICS
ROHNERT PARK, CALIFORNIA
S/S Magnetic Traps: 103, 104,
 105, 120
S/S Magnetic Sausage Traps:
 190SS, 195SS, 196SS
S/S High Pressure Magnetic

Trap: 150SS
S/S Magnetic Plate: "Sanitary"

C. E. INVALCO
TULSA, OKLAHOMA
Flowmeter: WS5-...
Sanitary Level Probes: D Series, B-07-J

C & G METAL PRODUCTS MFG. CO.
CHICAGO, ILLINOIS
Ox-Tail Washer

CHAD, INC.
KANSAS CITY, KANSAS
Beef Head Washer: HW-1000
High Pressure Hock Washer:
 HPHW-2000
Beef Carcass Washer: BW-1000,
 BW-2000, BW-1500, BW-4000
Hog Neck Washer: NW-1000
S/S Smokehouse Trees: Single Post 1, Double Post 2
Picnic Scrubber: PS-750,
 PS-1000
Hog Carcass Washer: HCW-1000
Hock & Front Shank Washer:
 HFSW-100
Foot Scrubber: FS-1000
Beef Foot Washer: BFW-1000
 (Back up person required for inspection of finished feet)
Tripe Washer: TW-1000
Hog Neck Wash & Picnic Scrubber: NWPS-1000
Lamb Carcass Washer: SW-2000
Brush Type Hog Polisher BT-865
Hog Carcass Washer: HCW-2000
 Consisting of: Hog Carcass Washer: HCW-1000, Hock front Shank Washer: HFSW-1000
Beef Carcass Washer: BW-3000
Neck Wash/Picnic Scrubber:
 NWPS-1000

CHALLENGE-COOK BROTHERS, INC.
INDUSTRY, CALIFORNIA
Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5
 (Identical to accepted Model MP-10, except for smaller dimensions in size.)
Vat Dumper: LD-20
Vacuum Meat Tumbler: MP-3
Loading Chute: LC-3

CHAMPION MACHINERY COMPANY
JOLIET, ILLINOIS
Duo-Flex Mixers: 200DA, 300DA

JOHN CHATILLON & SONS
KEW GARDENS, NEW YORK
Hanging Scale: ..24ASDD-PL,
 24ASDD-PL
Bench Platform Scale:
 BP...-PL...-T-SS, BP...-...-T-SC,
 BP...-PL-...DT-SS,
 BP...-PL-...DT-SC, all w/Stand
Model BPMs
S/S Table Top Scales:
 "Favorite"

CHEMETRON CARBON DIOXIDE DIVISION OF CHEMETRON CORP.
CHICAGO, ILLINOIS
CO2 Snow Hoods: 2164, 6164E,
 D-1-37-0524-61, J-100, J-200,
 JH-100, JH-200, JIH-200,
 JS-100R
CO2 Pelletizer: D-47650
Ultra Freeze Tunnel:
 1-55-0001-A, 1-55-0003
CO2 Pelletizer: H-300-SS,
 R-1000-2AL
Dry Ice Pelletizer: R-300-SS
Ultra Freeze Tunnel:
 1-44-0003-
 1-55-0001A-
Cyclone Snow Separator Hood:
 DI-974-006

CHEMETRON FOOD EQUIPMENT DIVISION OF CHEMETRON CORP.
CHICAGO, ILLINOIS
 (FORMERLY ALBRIGHT-NEEL CO.)
Continuous Frank System: 1400
Head Flush Cabinet: Rotary, 731
Bacon Slicer: 827, 827-S,

827-CS
 Pickle Injector: 991-B, 991-H,
 992-E, 992-F, 1191-B
 Hog Viscera Inspection Table:
 736, 17-A (Sanitized with
 180 F. water.)
 Stationary Small Stock Inspection Table: 588
 Gambrel Cord Cutter: 594
 Gambrel Push-Off: 1194
 Belly Trimming Knife: 1192
 Grinder: 766
 Sausage Meterine Device: 1023
 Lard Measuring Filler: 1077
 Saw: 102
 Hide Puller: 1141
 Stomach Inspection Ring: 861

CHEMETRON FOOD EQUIPMENT DIVISION OF CHEMETRON CORP.
 HINSDALE, ILLINOIS
 (FORMERLY ALLBRIGHT-NELL CO.)
 Viscera Separating Table: 736-A
 S/S Flight Conveyor Table: 844-F
 Side Splitting Conveyor: 844-B
 Continuous Vacuumizer: 1402-C-1
 Lard Filler: 1077, 876, 877
 Hog Scalding Tub: 779
 "Anco" Cold Cut Stacker: 834
 "Anco" Cold Cut Slicer: 832-S,
 832-MS, 1432
 Fat Wash Box: 21
 Hog Neck Washer: 786
 Tripe Umbrella: 45
 Shoulder Cutter: 560
 Beef Viscera Table: 1059 (Sanitized with 180 F. water.)
 Small Stock Viscera Table:
 17/94/850 (Sanitized with
 180 F. water.)
 Bacon Packing System: 828
 Hog Cutting Conveyor: 842
 Belly Roller: 787
 Sausage Table: 277
 Paunch Tables: 981, 982
 Side Splitter Table &
 Pedestal: 797
 Hog Head Conveyor: 851

Slicer: 827-C, 827-E
 Cattle Jaw Puller: 480
 Hog & Sheep Head Splitter: 562
 Cattle Dehorner: 980
 "Pneu-Draulic" Head Splitter: 1092
 Hog Jaw Puller: 22
 Pickle Injector (Bone-In): 1096
 Hog Stomach Slimer: 860
 Heart Slasher: 1185
 Continuous Vacuumizer: 1402-C
 Bacon Forming Press: 111-S.
 1111-AS, 1211
 Hog Dehairing Machine: 904,
 905, 906
 Rotay Meat Cutter: 635-A
 Offal Washer: 971
 Perforated Top S/S Tables:
 1273 & 1274
 S/S Top Tables: 1264, 1271 &
 1272
 S/S Tables (Portable): 1275
 Tables: 844-D, 728-A, 728-B,
 1271-A, 1271-B, 1267, 1273,
 1265
 Screw Conveyor: 1081E
 S/S Smokehouse Tree: 422-S
 Sheep Pelt Puller: 1187
 S/S Vat: 1208
 Hog Break-Up Table: 842-A
 Belly Roller: 513
 Stationary Boning Table: 751-A
 Fat Hopper w/Auger: 1295
 Hog Washer: 34
 Boning Table: 844-E, 844-F
 Conveyor: 1278, 1428, 1279,
 1283
 Take-away Conveyor: 1433
 "Sepramatic" Mechanical
 Deboner: ANCO 1600
 Paper Dispenser: 1427
 Hog Head Workup Table: 1266
 Hog Polisher: 774
 Jowl Roller: 845
 Lard Cool Roll: 210-S
 Hog Stomach Table: 735
 Gambriling Table: 12
 S/S Trimming Conveyor: 844A
 S/S Auger Conveyor: 1282

S/S Chill Tank: 1221
 Galvanized Chill Tank: 1222
 "ANCO" 3-Track Take Away
 Conveyor: 1227
 Bacon Pickle Injector, 1292-B,
 1391-B.
 S/S Edible Cooker: 1500

CHEMETRON PROCESS EQUIPMENT, INC.
 LOUISVILLE, KENTUCKY
 Formerly Meat Packers Equipment
 Ham Mold Unloader (Dual): 121
 Ham Mold Unloader (Single):
 120
 Ham Former: 404, 408, 413, 414
 Stuffer (Speed-King): 103
 Rail Hoist (MEPACO): 510
 "MEPACO" Formulating Scale
 Conveyor: 184-A
 Loaf Mold: 807-PL, 811-SL
 Ham Mold: 813-SH
 Loaf Pan: 877
 Loaf Truck: 218
 Mixer-Blender: 170
 (Standard and vacuum)
 Conveyor (Screw Type):
 185, 185-TA
 Loader (Screw Type):
 105,
 413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173,
 185-1, 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112,
 116, 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine:
 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S. 436
 Sausage Meat Truck: 250

Manufacturer or Distributor and Type and/or Model

Ham Soaking Truck: 270
Soaking Tank: 272
Ham and Bacon Wrapping Table: 135

Wrapping Table: 136
Utility Table: 142
Sausage Stuffing Table: 150

Stuffing Table (Streamlined): 151
Stuffing Table (Conventional): 152

Pumping Table: 160
Boning Table w/Cutting Boards: 155

S/S Surge Hopper: 526
S/S Formulating Table: 179-T

Dual Loading Forming and
Stuffing Machine: 107

Self Feeding Grinder Hopper: 525

Surge Hopper: 524
S/S Spice Mixer: 552

Rotary Ham and Bacon Washer: 189

Mold Cover: 807-SL-P, 807-DL-P,
813-SH-P, 813-DH-P

Pickle Injector: 1591-B

CHEMPRENE INC. • DIV. WITCO
BEACON, NEW YORK
Belts (Food Contact)
(Cotton Carcass Belts have
edges sealed with approved
sealant); SURFACE CODE
Nitrile (NBR) White: 2, 3, 4,
4A, 9, 14, 15, 16, 17, 18,
19, 21, 24, 25, 28, 31, 33,
34, 35, 36, 38, 42, 45, 47,
48, 49, 50, 51, 52, 54,
68, 69, CW900CS, CW900CBS,
Belts (Food Contact): CW-120-
C0S, CW-120-CBS
Nitrile (NBR) Black: SAME AS
ABOVE
Nitrile (NBR) Green: SAME AS
ABOVE
PVC White: SAME AS ABOVE
PVC Black: SAME AS ABOVE
PVC Tan: SAME AS ABOVE
PVC Green: SAME AS ABOVE
PVC Food Contact White: 601(4)(14-0) TP,
(14-0) 01STP
PVC Blue: SAME AS ABOVE
PVC Brown: SAME AS ABOVE
PVC/NBR White: SAME AS ABOVE
PVC/NBR Black: SAME AS ABOVE
PVC/NBR Tan: SAME AS ABOVE
PVC/NBR Green: SAME AS ABOVE
PVC/NBR Blue: SAME AS ABOVE
PVC/NBR Brown: SAME AS ABOVE
Butyl (IIR) White: SAME AS
ABOVE
Polyester Green Cover/White
Carcass: SAME AS ABOVE
2, 3 PLY White (NBR) Nitrile
w/molded Rib Cleats: 68, 69
PVC White: 7602 (79) (3-1).032 TP,
7602 (79) (33).032 TP
Belts (Fully Packaged Product):
1, 5, 7, 8, 10, 11, 12, 13,
20, 26, 27, 29, 37, 46, 53,
57A, 59, 60, & 62,
CW-120-N
Belt (Packaged Product Only):
No Bac S3 Series-...

MNG-1 (Food Contact): UFB-1,
Belts (Food Contact): UFB-2,
GWH-1, GWH-2

CHERRY-BURRELL CORP.
CEDAR RAPIDS, IOWA
Thermulator (Heat Exchanger):
624-L, 624-S, 648-L, 648-S,
648-DE, 672-L, 672-S, 672-DE
Super Thermulator - Swept
Surface Heat Exchanger:
624-DE
Flexi Pumps: O-F, OH-F,
Aro-Vac Flavorizer: AVAS-SH2,
AVBS-SH2, AVA, AVB, AVC,
NO-BAC MODELS B, C, D&E
Air Operated Valves: Series 61,
62 & 68
Air Operated Aseptic Valves:
Series 91, 92 & 98 (with 1,
Q or threaded ferrules)
Plate Heat Exchanger: EWMS, EI,
EIS, ES, EUS, SXI & SXLAS
Agitator, Longsweep: 1
Agitator, Paddle: 2
Agitator: 3, 4
Homogenizers (Standard
Sanitary): Steller Series-...
SS-...-VBR
SS-...-SGR
SS-...-TGR
Homogenizers (Asseptic): No Bac
Steller Series-...
No Bac SS-...-VBR
No Bac SS-...-SGR
No Bac SS-...-TGR
High Pressure Pumps (Standard
Sanitary): S3 Series-...
S3 Series-...-VBR
S3 Series-...-SGR
S3 Series-...-TGR
HD6 Series 400
HD6 SS-...-VBR
HD6 SS-...-SGR
HD6 SS-...-TGR
SP2, SP3, SSP, SFP
High Pressure Pumps (Asseptic):
No Bac S3 Series-...

No Bac S3 SS-.....VBR	D BC_S-.....D BC_D-...
No Bac S3 SS-.....SGR	Hot Water Cook Tank:
No Bac S3 SS-...TGR	D WC D-.....D WC S-...
No Bac HD6 Series 400	Chill Shower Tunnel:
No Bac HD6 SS-.....VBR	T BS D-...:,
No Bac HD6 SS-...SGR	T BS S-...:,
Thermomixer With Agitator	
Dual 5	
Processing Vat:	PV-50, PV-100
Scraper Agitator:	6
Butterfly Valve:	100-BV
Bridge and Cover	Cone Bottom:
EP CB	
Bridge and Cover	Flat Bottom:
EP B	WPB
Dome Top	Flat Bottom:
WPD, SP	EPD,
Dome Top	Cone Bottom:
SP C	EP C,
Flexflo Pumps:	4AE-F, 4AE-F,
4AI-F, 4AIW-F, 4AD-F,	4BE-F,
4BEB-F, 4BI-F, 4BIW-F,	4BD-F,
4CE-F, 4CEB-F, 4CI-F,	4CIW-F,
4CD-F, 4AHE-F, 4AHEB-F,	
4AH-F, 4AHIF-F, 4AHIF-F,	
4BHE-F, 4BPEB-F, 4BHEB-F,	
4BHI-F, 4BHIF-F, 4BHD-F,	
4CHE-F, 4CHEB-F, 4CI-F,	
4CHIW-F, 4CHD-F, 4APE-F,	
4APEB-F, 4API-F, 4APIW-F,	
4APD-F, 4BPE-F, 4BPI-F,	
4BPIW-F, 4BPD-F, 4CPE-F,	
4CPEB-F, 4CPI-F, 4CPIW-F	
CHESTER-JENSEN COMPANY	
CHESTER, PENNSYLVANIA	
Air Operated Valve:	782
"CJ" Cooker-Cooler:	70
Cook Tank	
Walking Beam Chiller:	T
Screen Tank:	450
Plate Heat Exchanger:	HMF
Short Gas Flow Chiller:	
B- -OT- - - - - (For brine or	water)
Brander-Cooler:	70SN100
Blender:	0-3
Brine Chiller Tank:	
CHUBCO	
OAKLAND, CALIFORNIA	
Superflo Convection Oven:	
L-MP	
CINCINNATI BUTCHERS SUPPLY	
CINCINNATI, OHIO	
Hog Viscera Inspection Table:	
79	
Pan Sterilizer:	142
Hog Polisher:	77-A
Hog Inspection Tables:	81 & 81A
Head Flush Cabinet:	138
CHESTER, PENNSYLVANIA	
Air Operated Valve:	782
"CJ" Cooker-Cooler:	70
Cook Tank	
Walking Beam Chiller:	T
Screen Tank:	450
Plate Heat Exchanger:	HMF
Short Gas Flow Chiller:	
B- -OT- - - - - (For brine or	water)
Brander-Cooler:	70SN100
Blender:	0-3
Brine Chiller Tank:	
HOG HEAD WORK-UP TABLE:	137
Fat Wash Box:	85
Permeator:	246
Scalding Tubs:	24, 25, 30, 131
Snout Puller:	95-US
Head Flush Booth:	5006-US
Heart Slasher & Washer:	1000-US
Hog Head Splitter:	126-US,
127-US	
Beef Viscera Conveyor Inspection Table:	376-US
Grinder: Regular and Super-Feed,	
"Boss" Rotary Meat Cutter:	
525-US	
470-U	
"Boss" V-Type Scalders:	413-U
Hog Cutting Table:	161
Pluck Trim Table:	475
Meat Tree (8 Hook):	5-U
Mixer:	468V-US
Continuous Stuffer:	564-D
S/S Receiver:	710-U
Cattle Hoof Scalders:	M-405-U
Hide Remover:	5023-U, 5023-AU
Trimming Table:	176-U
Tripe Inspection Rack:	444-U
Cattle, Calf Head Flush Cabinet:	416A-U
Automatic Hog Cut-down:	159-U
Belly Roller:	167A-U
Lazy Susan (Motorized):	5052-U
Power Toe Puller:	78-U
Umbrella Tripe Washer:	394-U
Head Stand, S/S Head Holder:	
418-U	
Orfial Rack w/Drip Pan:	440-U
Stationary Viscera Inspection Table:	107-U
Hog & Cattle Head Holder:	
5032-U	
Hog Hide Pullers:	1019U, 1019AU
"Boss" Excoriator, Stationary:	
435-U	
"Boss" Excoriator, Movable:	
436-U	
"Boss" Head Cheese Cutter:	
541-S-U	
Batch Type Hog Dehairers:	35A,

145, 150
Galvanized Sausage Cage: 482U,
483U, 547U
Galvanized Ham and Bacon Smoke
Trees: 1A-U, 1B-U, 3U,
4B-U,
6U
Gambrilling Table: 68, 69, 71
Grinder: 534
Peck and Entrain Washer: "BOSS" 707
Dehairing Machine: "Jumbo" ..

CIRCUITS & SYSTEMS INC.
EAST ROCKAWAY, NEW YORK
Scale: SSB

CIRCLE C INDUSTRIES INC.
OAKLAND, CALIFORNIA
Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.
SADDLE BROOK, NEW JERSEY
Packaging Machine: 4-160Q
Gravy Packett Machine: V-...H-0

C & K MFG. & SALES COMPANY
CLEVELAND, OHIO
Stuffing Boards: "Zip-Lite" 500
Cutting Table: 2T630
Zip-Tyers: MZT-...; MPZT-...
Cutting Table: ZTT-...; ZBT-...
Cutting Boards "Zip-Lite" Tan,
Red

CLAMCO CORP.
CLEVELAND, OHIO
S/S Tables: 754-ST, 754-STP-14,
759-STP-15

J. L. CLARK MFG. COMPANY
ROCKFORD, ILLINOIS
Capping Machine: 1716

CLAWSON MACHINE CO.
FLAGTOWN, NEW JERSEY
Dry Ice Granulators: D-I-AG

CLEARR CORPORATION
MINNEAPOLIS, MINNESOTA
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY
BROOKLYN, NEW YORK
Sheet Former: VNP-ZA
Dough Skin Processor: A,
MA-4500-6A
Dough Skin Transfer: A
Dough Skin Filler: A
Dough Skin Folder and Rolling:
A

THE CLEVELAND RANGE CO.
CLEVELAND, OHIO
Steam Cookers: B..., F...,
K..., J...

CLEVELAND MIXER CORP.
STREETSBORO, OHIO
Mixers: S-A-...; S-AD-..., S-FGBS,
S-FGBM, S-FGB2M

CLIP-R-TI
CRESTWOOD, ILLINOIS
Clip-Cutter: DK-200
Clip-Cutter: TK-100
(To be used with acceptable stand)
Clipping Machine: BR-6010
Clip-R-Ti
Clipping Machine: BR-6010,
BR-7010

C. L. AND W. EQUIPMENT CO.
THOMPSON POULTRY, INC.
TOLA, KANSAS
Plastic Kill Line Shackle
(Natural Color): KL-1
Plastic Eviscerating Line
Shackle: EV-1

CLYBURN MACHINE COMPANY
SKOKIE, ILLINOIS
Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION
NEWARK, NEW JERSEY
Transparent Tubing: Corbin

N-23, Corbovin NBR

COLBORNE MFG. COMPANY
GLENVILLE, ILLINOIS
Fried Pie Machine: T-28000-K
Infeed Roller Closure Conveyor:
LRC-12
Turn Over Machine: T-28400
Piston Filler: PF-2
Rotary Filler: F-42
Rotary Pie Machine: RO-F-LA-E
Dough Portioner: ED
Single Head Filler: T-28050
Double Arm Dough Mixers: 180, 245,
360, 530
Dough Roller: DR-B
Pizza Dough Roller: P-.., R,
P-.., L
Spiral "Helix" Filler:
CSF-376-...
Transfer Conveyor: RTC-373-
Pastry Conveyor Line: RT28850
Sheeter: T-1000

COLMATIC CORPORATION
LONG ISLAND CITY, NEW YORK
"Maxivac/Maxipak" Vacuum
Packaging Machine: B-...
Automatic Pickle Injector ws-...
COLUMBIA PRODUCTS CO.
SANTA ANA, CALIFORNIA
Meat Wash Sink

COMMERCIAL FILTER CORP.
LEBANON, INDIANA
Filter: Fulfilo
Fat Frying Filters: 15944-
FF30A48AFB, 15950-FF30A60AFB,
15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY
CO., FRESNO, CALIFORNIA
Dewatering Shaker: 1841
Oscillating Feeder Conveyor:
4651

Manufacturer or Distributor and Type and/or Model

<u>CONAWAY PROCESSING EQUIPMENT COMPANY, SEAFORD, DELAWARE</u>	<u>CONTAINER CORPORATION OF AMERICA</u>	<u>CONTINENTAL FLEXIBLE PACKAGING</u>
Pinning and Dehairing Machine 105	<u>COMPOSITE CAN DIVISION</u>	<u>LOMBARD, ILLINOIS</u>
Automatic Eviscerator: "Linco" 13-210 (Manual positioning of viscera for inspection necessary.)	<u>Nitrogen Gas Flush System</u>	"Swissvac" Retortable Vacuum Sealing Machine: DU0-...
Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.	<u>CONTAINER EQUIPMENT CORP.</u>	<u>CONTROL PROCESS, INC.</u>
S/S Conveyors: 9001, 9002, 9003, 9004, 9005	<u>CEDAR GROVE, NEW JERSEY</u>	<u>WEST CHESTER, PENNSYLVANIA</u>
Poultry Pickling Machine: LA-12-270	Carton Sealer: 3901HA	Conveyor: 752
Chicken Scalders: CLA-12-110	Semi-Automatic Cartoner: 40HA	"Inter-Stack" Conveyor: 250
Turkey Scalders: TLA-12-110	Automatic Cartoner: 45HA, 50HA, 55HA	
Chicken Neck Slitter: CLA-13-330		
Turkey Neck Slitter: TLA-13-330		
Gizzard Processing Machine: LA-13-390		
Automatic Head Remover: LA-13-130	<u>CONTINENTAL CAN COMPANY, INC.</u>	<u>CONATHERM CORPORATION</u>
Killing Machine: LA-12-050	<u>CHICAGO, ILLINOIS</u>	<u>NEWBURYPORT, MASSACHUSETTS</u>
Automatic Inside/Outside Filler	Closing Machine: 402-VOC-., 728 SVC, 334-CR-., 216VCM-., 738-HCM-1, 2004, 220-VDS-., 400-SVC-., 450-HCM-., 2003-RCM-., 2006-RCM-., 304-CR-., 334-CR-P-., 318 PDS-.	Heat Exchanger: Swept Surface H-...-H-..., H-...-N-..., H-...-S-..., H-...-F-..., H-...-N-..., H-...-S-..
Bird Washer: LA 13-495		
Automatic Opening Machine: LA 13-200		
(Surface of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of residual chlorine at point of use.)		
Automatic Poultry Cut-up Machine: 1(LA 16-9-999)		
Wrap Gilet Packer: LA-13-450		
<u>CONSOLIDATED PKG. MACHINERY</u>	<u>COUPAX, S.A.</u>	<u>SELLLES-SUR-CHER, FRANCE</u>
<u>BUFFALO, NEW YORK</u>	"CONOFRESH" Vacuum Packaging Machine: 3000, 4000, 6000, 9,000	"Express" Tenderizer, Model CE-2-100
Capem Line Capper: C-2-F	Can Clincher: 81-C, 5-C	
<u>CONTAINER CORP. OF AMERICA</u>	Lift Tit Bagger: 101	<u>C & R CUT-UP MACHINE COMPANY</u>
<u>CAROL STREAM, ILLINOIS</u>	Paddle Packer: MPA (To be used with product packed in water or brine only)	<u>CENTER, TEXAS</u>
Volumetric Filler: 65		Poultry Cut-up Machine
Horizontal Carton Machine: HHC-CCA		Turkey Back Stripper: B-3-T-1-2
		Chicken Back Stripper: B-3-C-Z
		Turkey Single Blade Cutter: B-2-2

Manufacturer or Distributor and Type and/or Model

Poultry Cutter: N-1-2, TB-5-2,
B7W-S-2

CREPACO, INC., ST. REGIS, C.P.
DIV., CHICAGO, ILLINOIS

Poly Ties
(Air Operated) Valve: APC
Metering Head: CP
(Multi) Process Tank: Type PC
Rotary Pump: 640
Plate Heat Exchangers: W-2,
F-2, F-3, CXC, CXC-XC, SC,
MS, MS-IND
Process Tank: 11276, 11278,
11288
APC Plug Valve: K-11R
Centrifugal Sanitary Pump:
CP-...

Swept Surface Heat Exchanger:
BD, VT, HD
Continuous Deaerator Stuffer:
SD-...
Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series,
U Series
S/S Tanks: OF, OC, OFA, OCA,
CF, CC, CFA, CCA

Holding Tank: FVJ/M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB.
Food Blender w/Auger: FBA.
Air Activated Sanitary Valves:
C P Zephyr
Whipper/Chillers: KAC-....,
KMCP-...

Agitators: 2, 3, 4, 5, 1, 6
Vacuum Stuffer: VS-...
Liquifier: CLV-..., CLV-H-...
(Inside impeller and seal will
be removed daily for cleaning
and inspecting.)

CRESCENT METAL PRODUCTS
CLEVELAND, OHIO
S/S Instamatic Oven: CJ035E,
4935/34, CX0-4935-.

Weilded Rack: 201-
Roll-in Oven Rack: CXR-4935,
CXR-4935-DA

CROWN CONTROLS CORP.
NEW BRENNEN, OHIO
Vat Inverter: B

C & S SALES COMPANY
CINCINNATI, OHIO

S/S Tilt-Top Table: PWT-AFC-79
Meat Wrapping Table: PWT-FP-25
CRYOCHEM ENG. & FABRICATION, INC.
BAYERTOWN, PENNSYLVANIA
Tube Heat Exchanger: 3776

CRYO-CHEM, INC.
GARDENA, CALIFORNIA

Automatic Loading Conveyor:
310 & 320

Liquid Nitrogen Freezer: 2150,
3150, 4150, 6150
CO2 Freezer: 10-10C, 2150/CO2,
4150/CO2, 6150/CO2, 3150/CO2

CRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS

Liquid Nitrogen Freeze Tunnel:
101A-...
...

CUMMING POULTRY MACHINERY

CUMMING GEORGIA

Poultry Killing Machine: 1400

CURWOOD, INC.

NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50,
RV-220, RV-225, RV-C, RV,
CG, 300

Wrapping Machine: "custom"
RT-2000
In Feed Conveyor: 6-14BC,
6-14YBC

Automatic Loader Conveyor:
6-14AL
Flex-Vac Mark 10 Packaging
Machine: MK-X-..

Flex-Vac Wheel Packaging
Machine: 6-12-..., 6-16-....
6-18-...
Flex-Vac Flat Bed Packaging
Machine: 6-14-..., 6-14Y-...,
6-14D..., FL-120..., F-180...
Flex-Vac Packaging Machine:
TP-...
Flex-Vac Vacuum Packaging
Machine: S-50

Flex-Vac High Speed Wheel
Packaging Machine: 6-18HS....
Flex-Vac Conveyor: TR-5
Flexible Packaging Machine:
Pioneer

CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts
(Packaged Product Only):
MFB-200, MFB-300, MFB-400

CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2-.
Lift and Pivot Dumper: LP
Truck Dumper: EDB
Conveyor: BC-....
Screw Feed Conveyor: SC-...
Storage Bin with Auger: HWA
Conveyor: BCS-....
Double Bowl Ribbon Blender: DRB
Lift Buggy: MB
Wire Belt Conveyor: WBC-...-
Frozen Block Lifter: BL-...-

CUSTOM SALES CO.
CHARLOTTE, NORTH CAROLINA
Plastic Cutting Board: Custom
Cut
CUSTOM STAINLESS EQUIPMENT CO.
SANTA ROSA, CALIFORNIA
Double Agitator Blender:
CDB-...
Screw Conveyor: CSC-...-
S/S CO2 Blender Cover: C-362
Continuous Cooker: CCS-....-W

Manufacturer or Distributor and Type and/or Model

Single Agitator Blender:
CSB-...-...
Conveyor: CBC-...-...-.

C. V. I. CORPORATION
HOUSTON, TEXAS
Liquid Air Freezing

C. V. P. SYSTEMS, INC.
LOMBARD, ILLINOIS
Vacuum Packaging Machines:
A-40, A-100, A-200
D

DAIRY CRAFT, INC.
ST. CLOUD, MINNESOTA
Holding Tank: w/Dome Top
Mix-N-Blend Tank: w/Dome Top
w/Flat Top

DAKE CORPORATION
GRAND HAVEN, MICHIGAN
Trayveyor: 54-...
Transfer Pump: 58-030
Piston Filler 60-040

DAMROW BROS. COMPANY
FOND DU LAC, WISCONSIN
S/S Cooker: Steam Jacketed
Screw Conveyor: CS-30
Extruder: Ext-E-906
Single Auger Steam Cooker: 54-...
Dual Auger Steam Cooker: 54-...
Dual Auger Feeder: 53-...

DEIDEN INDUSTRIES, LTD
BROOKLYN, NEW YORK
S/S Conveyor: Di-...-...-.

C. R. DANIELS, INC.
ELLIOTT CITY, MARYLAND
Belts (Food Contact): 7-4801,
EzeKleen 60-153HC, Teflon
Superkleen 60-TSK92H
Belts (Fully Packaged Product):
White Waffle Top 60-WT 152N
White Incline 60-TW93D

Poly Truck w/Sanitary Drain:
51-1300 Series
Poly Truck Lid: 51-125-..

DANIEL/REESE, INC.
ROWLETT, TEXAS
Pork Skin Popper: 101
Pork Skin Tumbler: 102

DAIRY AND CREAMERY EQUIP. CO.
KANSAS CITY, MISSOURI
Ham Pumping Table: HP-3060
Sausage Stuffing Tables:
S-...-...

Wrapping Tables: W-...-...
Pluck Trim Table: PT-3
Dump Bottom Buckets: DB-...-..

J. H. DAY COMPANY
CINCINNATI, OHIO
Sanitary Double Arm Mixer:
SM & SMJ

DALE CORP.
GRAND HAVEN, MICHIGAN
Trayveyor: 54-...
Transfer Pump: 58-030
Piston Filler 60-040

DAMROW BROS. COMPANY
FOND DU LAC, WISCONSIN
S/S Cooker: Steam Jacketed
Screw Conveyor: CS-30
Extruder: Ext-E-906
Single Auger Steam Cooker: 54-...
Dual Auger Steam Cooker: 54-...
Dual Auger Feeder: 53-...

DEIDEN INDUSTRIES, LTD
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S/S Conveyor: Di-...-...-.

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ELLIOTT CITY, MARYLAND
Belts (Food Contact): 7-4801,
EzeKleen 60-153HC, Teflon
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Belts (Fully Packaged Product):
White Waffle Top 60-WT 152N
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Poly Truck w/Sanitary Drain:
51-1300 Series
Poly Truck Lid: 51-125-..

DANIEL/REESE, INC.
ROWLETT, TEXAS
Pork Skin Popper: 101
Pork Skin Tumbler: 102

C. L. DE JERSEY
VICTORIA, AUSTRALIA
Automatic Pancake Machine:
PCF-150
Automatic Waffle Machine:
WCS-30000

DELANO CONVEYOR & EQUIPMENT CO.
HILLSDALE, ILLINOIS
Meat Former: KD-19

DELFORD DIVISION
VACUUMATIC NORTH AMERICA, INC.
HICKSVILLE, NEW YORK
"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE
MACON, GEORGIA
Gizzard Inspection Table: 48
Water Changer and Transporter:
200
Gizzard Table with Saw: 100

DEMARETT MACHINES, INC.
FT. WASHINGTON, NEW YORK
Rotary Sausage Separator: S-2
Hopper, Conveyor: C-1

DESIGN + PROCESS ENG. COMPANY
WALTHAM, MASSACHUSETTS
Deep Fat Fryer: F-10, F-10/16
Verti-Stack Freezer:
VS-21-SS-00, VS-21-PS-00

DESPATCH INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
Oven: Revers-A-Flow
Baker Boy Reel Type Oven:
25-5-94, BB-...-...-
Revers-A-Flow Oven: BTC 3-15

OLIVER M. DEAN & SONS, INC.
SHREWSBURY, MASSACHUSETTS
Manton-Gaulin Homogenizer:
300-SE

DEDANSKE MEJERIERS
KOLDING, DENMARK
S/S Tumbler: Meat

Manufacturer or Distributor and Type and/or Model

S/S Oven Rack Trucks: DOJ-B, DOJ-S Microwave Oven (Batch Type): SMA-2-40	Tortellini Machine: TMP 600-9P, TMP-600-12P, 400-6P Valve: DMV-82 Continuous Filler: CF 01 Continuous Blancher/Cooker: DMB-82	S. S. Windmill Chiller Unloader: W-200
<u>DETECTO SCALES, INC.</u> <u>BROOKLYN, NEW YORK</u> Bench Scale: 45D-DA	<u>DIRKS PRODUCTS CO.</u> <u>OMAHA, NEBRASKA</u> Aitch Bone Cutter: 584 Head Tongue Inspection Carousel: D-10 Head Flush Carousel: D-76 Rail Inspection Carousel: D-9 Hide Puller Carousel: D-52273 Saw Carousel: D-10576 Viscera Inspection Carousel: D3-263 Ofpal Pans: D-42175 Paunch Table: D-7276 Pluck Table: D-12773	<u>DODGE INDUSTRIES</u> <u>HOOSICK FALLS, NEW YORK</u> Belt (Food Contact): Fluorglas <u>TED DODGE SERVICE</u> <u>OAKDALE, CALIFORNIA</u> S/S Turkey Eviscerating Shackle: VAS-J Turkey Shackle: SM S/S Chicken Cut-Up Shackle: ZS
<u>FRIEDR. DICK Gmbh</u> <u>ESSLINGEN, WEST GERMANY</u> Sausage Former: Landjaeger LJM-240	<u>DIVERSIFIED IMPORTS</u> <u>LAKEWOOD, NEW JERSEY</u> Sani-Tray: OBB-1026	<u>DOEFER CORP.</u> <u>CEDAR FALLS, IOWA</u> Conveyor: DCSC-1-....
<u>R. J. DICK, INC.</u> <u>KING OF PRUSSIA, PENNSYLVANIA</u> Belts (Food Contact) White, PU Cixylon Rappex: 60/1-0+02, 120/2-0+02 White, PVC Cixylon Rappex: 60/1-0+05, 120/2-0+05 120/2-0+05, 240/2-05+10	<u>DOEING MACHINE & PARTS CO.</u> <u>CLEAR LAKE, MINNESOTA</u> Oil Gland Cutter: OGC-1 Neck Breaker: DNB-2 Hand Activated Hand Wash Valve (Use with proper pressure regulator on water supply line): DWM-38	<u>C. DOERING AND SON, INC.</u> <u>CHICAGO, ILLINOIS</u> Cheese Cutter: LCC, BCCS
<u>DICKIE-JOHN CORPORATION</u> <u>AUBURN, ILLINOIS</u> Ground Meat Fat Tester: Dime...	<u>DOMAIN INDUSTRIES</u> <u>NEW RICHMOND, WISCONSIN</u> "Scotty" Wrapper: S-084 "Mustang" Wrapper: 084 Wrapping Machine: 082H- Horizontal Wrapping Machine: "Doboy" Super Mustang	<u>DOHM & NELKE, INC.</u> <u>ST. LOUIS, MISSOURI</u> Bacon Press (Standard); Dan-D Bacon Press (Automatic); Dan-D Slice Master Attachment for Hydraulic Bacon Slicer Extrusion Master: MPD, PSD, E-12 Semi-Automatic Bacon Press 204-S
<u>DINO MACHINERY CORPORATION</u> <u>CORONA, NEW YORK</u> Multi-Pasta Laminator: DPM-78 Pasta Indexer: DPM-76	<u>THURSTON DODD WELDING SHOP, INC.</u> <u>LULA, GEORGIA</u> Giblet Chiller: 36-A Bird Unloader: 38, BU-41 Picking Shackle: M-22 Cut-up Shackle: T-40 Shackle Kickout: B-19 Foot Unloader: A-460 Rehang Conveyor: T-55 Cut-up Conveyor: M-55 Vibrating Conveyor: D-77	<u>JAMES DOLE CORPORATION</u> <u>REDWOOD CITY, CALIFORNIA</u> Wiener Peeler: Mark I
<u>DMCT 01-00</u> Inspection Conveyor: DMT 76 Continuous Quencher/Cooler: DMQ 82	Halving Machine: 750 Beh Conveyor: D-55	<u>DONTECH, INC.</u> <u>LINDENHURST, ILLINOIS</u> S/S Rotary Drum Strainer:

S-RDS, S-RDS,
S-RDS

DORAN SCALES, INC., CHICAGO, ILLINOIS
Scale: "Doran" 4100

DOUGHNUT CORP. OF AMERICA, ELLICOTT CITY, MARYLAND
Breading Machine: M-12

DOVER CORP., PORTAGE, MICHIGAN
Mu tip lex Filter w/S/S
Sanitary Fittings and Valves:
200 Series

DOYLE & ROTH MFG. CO., NEW YORK, NEW YORK
Heat Exchanger: SDLL. - . H
SDLLS. - . H

DREW & CO., MINNEAPOLIS, MINNESOTA
Conveyor: 72-1121

KARL DROWATZKY WICHITA, KANSAS
"Lightning" Adjustable S/S
Smokehouse Tree: 101

DRYING SYSTEMS, INC., MORTON GROVE, ILLINOIS
Ovens: 12682, CO 4153
Smokehouse: SH 4153

DUBUQUE STEEL PRODUCTS COMPANY, DUBUQUE, IOWA
Tinned, or Galvanized, or
S/S Tub: #1, #2, #3, #4, #5,
#6

Galvanized Dolly: 1 & 2
Tinned Drum, Galvanized Drum,
S/S Drum: #2, #2-AP, #3, #3H
Tinned Drum, Galvanized Drum:
2-P, #2-A, #3-P

Galvanized Drum: #3-AP
Galvanized or Tinned Truck:

#10, #12, #18, #20, #14, #48
#25, #26
S/S Truck: 1018, 1016, 1218
1216, 1818, 1816, 2018,
1418, 1416, 4816, 2516
Portable Offal Rack, Galvanized:
112, 107

E. I. DUPONT DE NEMOURS & CO., WILMINGTON, DELAWARE
Freon Freezer: C1B-55, SSF-82

THE DUPPS' CO., GERMANTOWN, OHIO
Hog Dehairer: 75, 75-2, 76, 150

DURA-BELTING CO., INC., BERKELEY, CALIFORNIA
Belt (Edges sealed w/chemically
acceptable compound): 4
Created Belt "Yannerflex"
(Food Contact)

EAGLE BELTING COMPANY, DES PLAINES, ILLINOIS
Eagle Urethane Belting (Food
contact--for use below
150 F.): Orange

EAGLE MACHINERY CO., LTD., OAKLAND, CALIFORNIA
Automatic Net Weight Scales:
2300 Series, 2300S Series

EASTMONT-KENMAK, INC., PORTLAND, OREGON
Smokehouse: 380
Liquid Smoke Cabinet: 4900

EDMAR ENTERPRISES, COLUMBUS, OHIO
Protein Extractor: SS

EDMUND'S MACHINE CO., SAN ANTONIO, TEXAS
Sept. Surface Heat Exchanger:
3348 Series 300

EDT CORPORATION, VANCOUVER, WASHINGTON
Conveyor: TC-001

EKCO CONTAINERS INC., WHEELING, ILLINOIS
Platter: D-1826

EKCO PRODUCTS, INC., CHICAGO, ILLINOIS
Dolly
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC., ELMONTE, CALIFORNIA
Corn Tortilla Oven: 27-120
Cooling Conveyor: 5TCCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Boiler (Gas Fired): IB-2000
Oven: EO-
Enchilada Foider: EF-
Burrito Make-up Conveyor:
BMC-

Corn Soak Tank: ST-
Counter-Stacker: TCS-
Barrel Corn Washer: CWB-
Corn Pump CTP-
Corn and Water Separator
CWS-

Filling Conveyor EFC-
Four Way Split Conveyor STSC-
Gooseneck Masa Feeder MFG-
Filling Conveyor STSC-
Single Tier Cooling Conveyor
STCC-

ELECTRO-MECH SCALE CORPORATION, ALSIP, ILLINOIS
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS, GAINESVILLE, GEORGIA
Electronic Scale System: CH-100,
CH-300

Manufacturer or Distributor and Type and/or Model

Hydraulic Container Dumper: 0350 Sizing Scale: 300	Reclaim Station with Chlorinator: EPS-RS-17 Neck Skin Cutter EPS-3000 One Belt Cut-up Table: 1010
<u>ELECTROSCALE CORP.</u> SANTA ROSA, CALIFORNIA S/S Bench Scales: LC, S/S Digital Weighmeter: 532, 533	<u>ENTERPRISE, INC.</u> DALLAS, TEXAS Storage Shelf: 328 Boning & Cutting Table: 420 Paunch Table: 426 Casing Table: 427 Head Work-up Table: 428 Pluck Trim Table: 429, 430 Head & Viscera Inspection Table: 431
<u>EL-PACK, LTD.</u> TORONTO, ONTARIO, CANADA Vacuum Packaging Machines: Single Chamber - "Regina" -; "Regina" 2/63, "Regina" RC 63, "Regina" 100, "Regina" 2/100, "Regina" 2/100-S-310, "Regina" 2/140 (B14), "Regina", B -18 Double Chamber - "Regina" RD-; "Regina" RD-88-H-S, "Regina", B12	Stuffing Table: 432 Wrapping Table: 433 Grinder Table: 434 Ham Pump Table: 435 Trim & Utility Table: 437 S/S Sausage Truck: 500 Hook Truck: 528 Shelf Truck: 535 Head Flush Cabinet: 602 "EBSCO" Smokehouse Hanging Cage: 359-3 "EBSCO" Smokehouse Tree: 355 S/S Paunch Truck: 529-5 Galvanized Paunch Truck with S/S Pluck Pan: 529-3
<u>EME-ENGLER-USA CORPORATION</u> PORT HURON, MICHIGAN Vacuum Filling Machine: V-.., V-..	<u>ENTERPRISES MANUFACTURING, INC.</u> ALSI, ILLINOIS Conveyor: 1000 Carcass Loader/Unloader: 5123
<u>A. H. EMERY COMPANY</u> NEW CANAN, CONNECTICUT S/S Platform Scales W/Suitable Stands: 737-2424-Z-...., 737-1818-Z-....	<u>ENVIRO-PAK MFG. CO.</u> PORTLAND, OREGON Dryers: CHU2E, CHU1E Smokehouse "Enviro-Pak"; Smokehouse "Enviro-Pak"; CG----G, CG----E
<u>ENME</u> PHOENIX, ARIZONA Electronic Fat Analyzer: MS Meat Measuring Machine: SA-I	<u>EX-CELL-O CORP.</u> DETROIT, MICHIGAN Carton Forming Machine: UP... (must be provided with an accepted filler) Bench Sealer: BSA Bench Sealer w/Bursa Filler: BSA-E
<u>ENGINEERED PROCESSING SYSTEMS</u> FOREST, MISSISSIPPI Giblet Water Separator: EPS-WS-19	<u>EXCELSIOR INDUSTRIAL CORP.</u> FAIRVIEW BERGEN COUNTY, NEW JERSEY "Artofex" Mixer: PH-S "Artofex" Grater Shredder: TR-2 S/S Dough Sheeter: "Autoreel" RGB-101
Poultry Bagging Unit, EPS-BU-70 Poultry Cutter, EPS-PC-71 Poultry Cutter Stand EPS-ST-72	<u>EQUIP EQUIPMENT MANUFACTURING</u> CORP., CHICAGO, ILLINOIS Conveyors: RGB, RSB, RSB-101,

EXPERT STEEL FABRICATORS
 BROOKLYN, NEW YORK
 Ribbon Blender: 5A, 10A, 18A,
 25A, 36A, 52A, 62.5A, 71A,
 80A

FABCON ENGINEERING
 WEST TRENTON, NEW JERSEY
 Ultraviolet Tunnel

FABREKA PRODUCTS

BOSTON, MASSACHUSETTS

Belts (Food Contact)

Fabsyn: WCC, WRC, PRC,

Asendor, 2 ply polyester

Blue Line

Fabsyn-Cleated: WCC, WRC,

Fabreeka: WCC, WRC, PRC

Fabreeka-Cleated: WCC, WRC,

PRC

2, 3, 4 Ply White, Tan w/Blue

Skim: Fabrene

Belts (Packaged Product Only)

Fabreeka: Friction Surface

Corrugated, Diagonal Grip,

Rough Top

Fabreeka-Cleated: Friction

Surface

FAIRBANKS WEIGHING DIVISION
COLT INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:

H-42-2072, H-42-2172

Beam Scale: F-41-3013,

F-41-3032, F-41-3041,

F-41-3132

Portable Beam Scale:

F-41-3160, F-41-3314,

F-41-1000, F-41-1050,

F-41-1500, F-41-1550,

F-41-1600

Bench Dial Scale: F-42-2072,

F-42-2073, F-42-2074,

F-42-2172

Spring Dial Scale: F-45-1000,

F-45-1050

Portable Dial Scale: F-42-4073,

F-42-4074

Over & Under, Check/Pak Scale:

H-41-88...

S/S Bench/Portable Scale (W/S/S

Digital Indicating Instru-

ment: H90-7...): H70-4...,

H90-3...

S/S Stand-Instrument

Accessory: H085

S/S Electron 7 Scales:

H70-...

S/S Graphic 7 Over/Under Scale:

H70-5011, H70-5...

FAIRMOUNT ENGINEERING
 HACKETTSTOWN, NEW JERSEY

Loading Device: Skewer

Conveyor: FB-10, TE-24F

Package Transport Conveyor:

FB-18

Packout Conveyor: FT-10, FT-20

S/S Sani-Rod Conveyor: R-30

Sanitary Conveyor: FS

Package Transport Conveyor:

FP-18

Sani-Rod Conveyor: FW-30

Wire Bed Belt Conveyor: WB-H,

WB-1

Rod Bed Belt Conveyor: RB-H,

RB-1

FAMCO/DIVISION OF ALLEN GAUGE
& TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO

Meat Depositor: MD-01

Sauce Depositor: SD-01

FENNER AMERICA LTD
MIDDLETOWN, CONNECTICUT

Belts (Food Contact)

Feneplast Solid Woven

PVC White: 1200/CS,

900, 1500

Belts (Packaged Product Only)

Feneplast Solid Woven PVC

White: 1200/FS1,

1800/FS1

RUSSEL FINEX, INC.
OUNT VERNON, NEW YORK

Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY
MINNEAPOLIS, MINNESOTA

Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY
ELMHURST, ILLINOIS

Comminuting Machines: DAS...,

DKA..., DKS..., FAS...,

HAS030

Guilio River: 20

Slitter: R

FLAKICE CORPORATION
METUCHEN, NEW JERSEY

Flake Ice Machine: SC-Series

R-Series

FLO-PROCESSING, INC.
PORTLAND, OREGON

Belt Conveyor: WO-1754

FLUORESCENT PRODUCT PLANNING

EAST CLEVELAND, OHIO
General Lamps (Non-ozone
producing): G8,15 (#982 Glass)

G64T6 #882 Glass

G36T6(Vycor #7910 Glass)

Note: These lamps must be
used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID TRANSFER COMPANY
DIVISION OF LEE INDUSTRIES, INC.

PHILIPSBURG, PENNSYLVANIA
Ball Valve: 2FT-..., 3FT-..., BFT

F. M. C. CORPORATION
SAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3

Wrapping Machine: 2201,
PMC Sanitary 18

Piston Type Filler: 440, 400,
300, 280, 220

Juice Filler: 18-Pocket,
24-Pocket, 30-Pocket,
36-Pocket

Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket

Juice Filler (12 valve): 100
Prevacuumizing Syruper: PVS,
Econovac

Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupac" Food Shaper: 4ACS,
ACCUPAC-DA, 3AP

Checkweigher: 900
Continuous Cooker: Sterimatic
Granular Filler: 21-G

Vibratory Screen Feeder:
5FH-22-A-DT

Modular Wrapper: 1301
Pie Line: 55

Be It Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ

Piston Filler: P3, P4, PDF

Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD

Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL

Pizza Conveyor: AP-2

Sauce Depositor: 10-Z

Cheese Depositor: CM-1

Meat Depositor: CM-1

M & S Piston Filler: C-060,
C-100, C-120, C-150, C-210,

C-610, C-910

Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-...-.

FMC CORPORATION
PACKAGING MACHINERY DIV
HORSHAM, PENNSYLVANIA

Wrapping Machine: WA-320

F. M. E. CORP.

WALDEN, NEW YORK
S/S Tables: 10, 20, 25, 30,
W/Sanitaire S-1 Cutting board

S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.

DORVAL, QUEBEC, CANADA
Hoy Can Filler: ML-201

Metal Detector: Mark II
Automatic Packaging Machine
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY
BRIDGEVIEW, ILLINOIS
Steam Cooker: 65

Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumbler: A, 25, 25V
Meat Loaf Browner: 75

FOOD CRAFT EQUIPMENT COMPANY, INC.

EAST EARL, PENNSYLVANIA
Metal Detector Conveyor,
MDC-1000, 2000

Individual Off Line Bird
Washer w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T

Breast Deboner: BD-1

Breast Processor: BP-1
Conveyor Chute: PC-105

Shaker Conveyor: PC-101

Glazing Conveyor: PC-102

Incline Conveyor: PC-103

Troughing Conveyor: PC-106

Metering Hopper: CH-100

Leg Processor: LP-11, LP-1

Poultry Halving Machine:
HM-1

Leg Splitter: LS-1

Turkey Leg Splitter: LS-1T

Incline Conveyor: PC-105

Lower Cross Conveyor: PC-106

FOOD EQUIPMENT COMPANY
DALLAS, TEXAS

Duo Clean Unit: 2

2-Pass Scalders: 4001

Shur-Trip Foot Unloader: 71-3L,
71-3R

Handwash System: Foot Operated
Water-Saver or Knee Operated

FOOD EQUIPMENT MFG CORP.

CLEVELAND, OHIO

"Master" Food Filler: MSP-1

Tray Turner: 361

Piston Filler: 2437

Lidder & Closer: 3000-3

12-Pocket Rice Filler: 1-8-580

Meat Slicer: 1005

Piston Filler: 1015

Lid Crimper: 1057

X & Y Axis Traveling Filler:
1052

FOOD INDUSTRY EQUIPMENT
INTERNATIONAL, INC.

ELYRIA, OHIO

"Lan-Electric" Trimming Machine:
52-LP, (Not to be used for
trimming grubs, bruises, etc.)

Bone In Tenderizer: 8010

Pneumatic Fat and Lean Trimmer:
90SP (Not to be used for
trimming grubs, bruises,
etc.)

Pneumatic Bone Trimmer: 50KP
 (Not to be used for trimming
 grubs, bruises, etc.)
 Electric Bone Trimmer: 50K
 Fat and Lean Trimmer: 90S,
 960-RC, 990-RC, 104-D
 (Not to be used for trimming
 grubs, bruises, etc.)
 "Challenger" Trimming Machine:
 52-L
 (Not to be used for trimming
 grubs, bruises, etc.)

FOOD MASTERS INC.
 BOSTON, MASSACHUSETTS
 Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.
 LOUISVILLE, KENTUCKY
 Sausage Stick Cutter: 100-A
 Single Stick Feeder: 1300
 Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.
 MAYWOOD, CALIFORNIA

Batter & Breading Machine
 Citric Acid Applicator: 4170
 Conveyor: 327SL
 Vertical Conveyor: VL8
 Mixer-Blender: 814
 Meat Sample Press: SCP-123
 Lazy Susan: LS-923
 Screw Loader: SCL 930
 Meat Dumper: HLD 725
 Conveyor: PL-319
 Bean Washer: BX-919
 Incline Screw Conveyor:
 SC126-
 Pork Link Freezer: PLF-927

FOOD PROCESSING SYSTEMS CORP.
 JESSUP, MARYLAND

Industrial Microwave Processing System:
 "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.
 SAN RAFAEL, CALIFORNIA

Steak Cuber-Scorer-Knitter: 121
 Poultry Boning Conveyor: 200,

201, 204
 Battering & Dipping Machine:
 211
 Yamag Truck Dumper: 150
 Condo la Dumper: 248
 Barre l Dumper: 149
 3-Deck Infreezer Conveyor
 (Acceptance Applies to Con-
 veyor Only. Each Installation
 must be Reviewed by
 Equipment Group.); 421-30
 Shuttle Conveyor: 474
 Patty Machine: 425
 Portable Incline Conveyor 518,
 526
 3-Zone Sorting Conveyor: 558
 Conveyors: 584-10-12,
 584-12-20, 584-12-5
 Automatic Salt and Pepper
 Dispenser Conveyor:
 626

FOOD TECH CORPORATION
 DALLAS, TEXAS

Giblet Elevator
 Neck Skin Cutter
 Vacuum Gun
 Cooking Belt (Microwave)

J. C. FORD MFG. CO.
 MONTEREY, CALIFORNIA

Tamales Machine: TM-100
 Dough Sheeter: TC-300

FORM PLASTICS CO.
 ELK GROVE VILLAGE, ILLINOIS

Sealing Machine, M-100, SA-100
 "Fuji" Frozen Pizza Wrapper:

FORMOST PACKAGING MACHINE COMPANY
 WOODINVILLE, WASHINGTON

FW-360
 Wrapping Machine: FW-340A,
 FW-370A
 "Fuji" Wrapping Machine:
 FW-341A

FOOD PROCESSING SYSTEMS CORP.
 FORTRESS, MARYLAND

Industrial Microwave Processing System:
 "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.
 SAN RAFAEL, CALIFORNIA

Frozen Patty Baggars: VR-4SS,
 VL-5WSS, VR-5SS-8

Bucket Conveyor: 9032SS
 Discharge Conveyor: 6812SS
 Infeed Flight Conveyor: 8101SS,
 8102SS

FORMATIC INDUSTRIES
 VILLA PARK, ILLINOIS
 Patty Forming Machine: XK-70

FORMAX FOOD MACHINES
 MOKENA, ILLINOIS
 Patty Machine: Formax 24,
 Formax 26

Cuber-Perforator: MC-27
 Conveyor: PC-27
 Patty Stacker: FPS-27
 Truck Dumper & S/S Cart:
 FBL-
 Interleaver: PS-1
 Patty Machine w/Paper
 Interleaver (with nickel
 plated mold plates): PFM-19,
 PFM-12

LN2 Freeze Tunnel I: LN-26
 Rotary Meat Ball Former: RMF-27
 Stacking Perforator: SP-27
 Metal Detector MDS-27
 Meat Ball Former RMF-26
 Slice and Stack Machine:
 125
 Shuttle Conveyor: SC-19
 R. H. FORSCHNER COMPANY, INC.
 NEW YORK, NEW YORK
 Sharpen Tenderizer: Big Boy &
 Junior

FOSTER REFRIGERATOR CORP.
 HUDSON, NEW YORK
 Proofing Cabinets: BP-1-2(DA),
 BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.

FOSTORIA, OHIO
 Infra-Red Broiler: Gas-Fired G,
 Infra-Red Oven: 3H
 Infra-Red Broiler: Electric E

Manufacturer or Distributor and Type and/or Model

<u>FOXBORO COMPANY</u> <u>FOXBORO, MASSACHUSETTS</u> Level Transmitter: 17 FES Temperature Sensors: 3A1, 3A2, 3A3, 3A4 Filled Thermal Bulb: 16A, 16AMP Thermal Well: 3A Type Projectile Magnetic Flow Transmitter: Series 2800 Consistency Transmitter: 19C	Scales: 7600-i through 7611-i, 7625-i through 7653-i,	<u>FRYING SYSTEMS DESIGN, INC.</u> <u>LEOLA, PENNSYLVANIA</u> Continuous Frying System: 34-09 through 34-24
<u>FRAN RICA MANUFACTURING CO.</u> <u>STOCKTON, CALIFORNIA</u> Steam/Water Cooker: TW24S2212		<u>FRYMA-MASCHINEN AG</u> <u>SCHURTE/Z/SUISSE/SWITZERLAND</u> Emulsifier: 170-A
<u>FRAZIER & SON</u> <u>CLIFTON, NEW YORK</u> Bucket Elevator: FSA-3-9		<u>FRYMASTER CORPORATION</u> <u>SHREVEPORT, LOUISIANA</u> Deep Fat Fryer: MJ-56-SSC, MJ-55-SSC
<u>FREDRIKSEN MACHINE COMPANY</u> <u>ASKOR, MINNESOTA</u> Boning Table: A-23		<u>G</u>
<u>FREELAND ENTERPRISES, INC.</u> <u>WAELDER, TEXAS</u> Smokehouse: MT-1		<u>G. A. F. CORPORATION</u> <u>NEW YORK, NEW YORK</u> Filter System: Polypropylene
<u>FREZING MACHINES, INC.</u> <u>DUBLIN, CALIFORNIA</u> Roaster Press Contact Freezer: 1, 1-T-10X10-BP1-A		<u>GAINESVILLE EQUIPMENT CO.</u> <u>GAINESVILLE, GEORGIA</u> Open Eye Shackle: #1 Picking Shackle: GEP-SSS Eviscerating Shackle: GEE-SSS-1E, GEE-SSS-IR Combination Shackle: GEC-SSS Cut-up Shackle: GEC-SSS-1 Select Sizing Scales: GNS-Flexure 1 Kidney Vacuum Machine: JHH-1 (For removing kidneys from backs)
<u>FRICK COMPANY</u> <u>WAYNESBORO, PENNSYLVANIA</u> Zig-Zag Cooler: 380 Poultry Chiller: CFCA-...		<u>Belt Conveyor: GS-SS-BC</u>
<u>FRIGIDARE DIVISION</u> <u>GENERAL MOTORS CORPORATION</u> <u>DAYTON, OHIO</u> Ice Makers: MFST-120A-DA, MFST-120W-DA		<u>CARLOCK INC.</u> <u>PALMYRA, NEW YORK</u> Cutting Board: Sanidur
<u>FRANKLIN ELECTRIC</u> <u>PACKAGING-WEIGHING DIVISION</u> <u>STURTEVANT, WISCONSIN</u> Poly Top Tables: Series 20 and 30 Po and S/S Combination Top Tables: Series 40 S/S Top Tables: Series 50 and 60 Poly Top Breaking Tables: Series 70 Utility Table: UPT-***, UT-*** "Spee-Dee" Packaging Machine: BR		<u>A. J. CASBARRO AND ASSOCIATES</u> <u>COLUMBUS, OHIO</u> Automatic Poultry Cut-up Machine: AJG-1
<u>FRANKLIN ELECTRIC</u> <u>PACKAGING-WEIGHING DIVISION</u> <u>BLUFFTON, INDIANA</u> Over and Under Scales (Mechanical): 100-i, 240-i, 241-i, 270-i, 276-i, 910-i, 940-i, 950-i, 8000-i Over and Under Scales (Shadograph): 4103-i, 4133-i, 4203-i		<u>KANSAS CITY, MISSOURI</u> Stunner: Scotchman
		<u>GARLOCK INC.</u> <u>BELLEVUE, WASHINGTON</u> Gyro freezer: A-***-*** Pallet Freezer: PF-*** Liquid Freon Freezer: FX-..M Freezer Flo-Freeze: 110-WS Patty Loaders: PL-***-*** Spiral freezer: GF-C, GF-M

Manufacturer or Distributor and Type and/or Model

GASCOIGNES INDUSTRIES
MENTOR, OHIO
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
DENVER, COLORADO
Rubber Belt (Food Contact):
GAO 1544-004

GATEWAY PRODUCTS, INC.
COVINGTON, KENTUCKY
Cutting Board: Plexiglas,
G-Unshrank

GAULIN CORPORATION
EVERETT, MASSACHUSETTS
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.
WOODBURN, OREGON
Blancher: 1568
Smokehouses: "Mini-Gem" CG3380E,
"Mini-Gem" CGR-.-G,
"Mini-Gem" CGT-.-G, "Econo-
Gem" CVT-.-E, "Econo-Gem"
CHT-.-E, "Designer-Gem"
MVT-.-

GEMINI BAKERY EQUIPMENT CO.
PHILADELPHIA, PENNSYLVANIA
Ovens (Gas or Electric):
Elektro-Dahlen: ...1000 L
Proffer (Electric): Elektro-
Dahlen: A-..., A-...-1

GENERAL CONVEYOR CO., INC.
LONG ISLAND CITY, NEW YORK
S/S Portable Conveyor: 74-45

GENERAL ELECTRIC CO.
LOS ANGELES, CALIFORNIA
Ultraviolet Lamps: G-25T8,
G-30T8

Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection

Manual.
Fryer (Table): CK-20

GENERAL ELECTRIC CO.
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-Ozone
Producing): G25T8 (#982
Glass), G15T8 (#982 Glass),
G30T8 (#982 Glass),
G40T8 (#982 Glass)

Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.

GENERAL ELECTRIC CO.
CHICAGO HEIGHTS, ILLINOIS
Grill: CG-59

Convection Oven S/S Lined:
CN902-CX339

GENERAL MACHINERY CORP.
SHEBOYGAN, WISCONSIN

Dicer (Cube-King): CK-312,
CK-29, CK-12
Hydraulic Cuber: Hi-Speed
"Cannon" Slicer-Grinder: Mark 1
Hydraulic Cuber: 424
Hydraulic Slicer: Speed-O-Matic
Frozen Food Slicer: 5-16FF

Hydraulic Laker: FS-6, FS-10,
FS-10D, FS-10C, FS-10CH,
FS-12, FS-12D
Hydraulic Chipper: 8-24
Hydraulicer: STANDARD, R/F,
V/F

Auto-load Conveyor: HF-405
Rotary Fresh Meat Dicer: RFMD
Conveyor: HF-405
Cheese Cutter: B-20-1A
Frozen Meat Breaker:
"Superslicer" S/C
Sausage Slicer: "Multi-Slicer"

M-24
Barrel Cheese Cutter: B-10-1
Frozen Meat Slicer MINIMAC
S/M Flaker: 1
Tu-Way Cheese Portioner: C-1

Automatic Meat Tenderizer:
83 "Tenderit"

GENERAL PACKAGING EQUIPMENT CO.
HOUSTON, TEXAS
Form and Seal Machine: 70VU,
80VU, 90VU (Must be sup-
plied with an acceptable
filler.)

GENERAL RESEARCH CORP.
CANTON, GEORGIA
Gizzard Splitter & Peeler:
Hill 210-B

GENERAL TIRE RUBBER COMPANY
NEWCOMERSTOWN, OHIO

Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R
in the following:
Part No. Sales Code Colors
63-292 5217-3282 Tan
64-293 5217-3217 Harvest Gold
64-251 5217-3117 Persimmon
64-252 5217-4817 Peach
64-253 5217-5000 Melon
64-254 5217-6000 Pineapple
64-256 5217-5005 Pumpkin

GENTLE PACKAGING MACHINERY CO., INC., DETROIT, MICHIGAN
Lasagna Filling & Packaging
Machine: L6

G & H PRODUCTS INCORPORATED
KENOSHA, WISCONSIN
Air Actuated Automatic Valve:
60 & 61 Series
Air Actuated Tangential Outlet
Valve: 63 Series
4" Air Actuated Kettle Valve:
GCK61-9-4
Flow Diversion Valve:
GC 60 FDV Series
S/S Sanitary Centrifugal Pumps:
G-.MM, G-LH.MM, G-.B,

Manufacturer or Distributor and Type and/or Model

G-LH.B, G-LB, C-MM,
C-LH.MM, C-LMM

GRANTS PASS, OREGON
Meat Gondola: 111

GIRTON MFG. CO.

MILLVILLE, PENNSYLVANIA
Kettle w/Agitator: PW-SC
Loaf Browner: LB-1

GLASS INDUSTRIES, INC.

FARMINGTON, MICHIGAN
Oven: 2000

CLENDALE FOODS INC.

DETROIT, MICHIGAN

Spiral Slicer: 81

GLOBE SLICING MACHINE COMPANY
STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S,
300-S, 400-S, 820-S, 770-S,
500-S, 500-S, 725-S, 825-S,
775-S

Meat Chopper: 742, 752-S,
642-S, 842-S, 852-S, 942-S,
952-S, 956-S

Saws: 79S, 140S, 160S
Chopper 422

GLOBE SLICING MACHINE COMPANY,
INC. STAMFORD, CONNECTICUT
Chopper: 422

GLOBUS LABORATORIES, INC.

SOUTH HACKENSACK, NEW JERSEY
"Inject Star" Pickle Injector:
BI-13, BI-13B, BI-18,
"BI-25/71, BI-38
"Inject Star" Meat Tumbler:
HS-3/1, HS-5/1, HS-3/...,
HS-5/...

Tipping Lift: EL-3
Meat Tumbler: "Inject Star"
190, "Inject Star" HS-2/...
and HS-6/...

Meat Bone Separator: "Inject
Star" P-60-S, "Inject Star
P-100-S

G.N.C. INC.
COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Steri-
lizer: 604C
Hide Puller: 643
S/S Tripe Scalders: 610
S/S Lazy Susan: 1410
S/S Packing Table: 1403
Belt Conveyor: 680-1
S/S Slat Moving Top Table:
1106

Vat Dumper: 1500
S/S Boning Table with Cutting
Boards: 683-B
Jaw Puller: 1765

GOODALL RUBBER COMPANY
TRENTON, NEW JERSEY

Belts (Food Contact)
White: 2014-B, 4066-B,
B2073, B2075, B2173, B2174
Tan: B2074, B2174
Urethane, Chicken Deboning:
4507
Belts (Food Contact) Food
Mover PVC White, Tan, Green.
Smooth, Cleated, Flanged and
V-Guide . . . COS, . . . COS,
. . . CBS, . . . CBS
Belts (Packaged Product Only)
PVC "Carry All" Incline
White . . . COS, . . . COS, . . . CBS,
. . . CBS

GOODMARK FOODS, INC.
GARNER, NORTH CAROLINA
Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY
AKRON, OHIO
Belting (Food Contact)
Hycar - Smooth Cover
White, Tan, Green,
Black

Fabric Series: SCP AP-35,
SCP APT-35, DS837
Koro seal - Smooth Cover

White, Tan
Fabric Series: SCP AP-35,
SCP APT-35

Single Ply Solid Woven PVC
Korowhite 90 SMC X F, 125
SMC X F, 125 CHV X F
Chevron
Belting (fully Packaged
Product)
"Gripper" Griptop - Reddish
Brown Neoprene, Tan Rubber
Belts with Cotton Carcasses
must have edges sealed with
acceptable compounds
Belt (Food Contact): DS828

GOODWAY INDUSTRIES, INC.
BOHEMIA, NEW YORK
Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.
AKRON, OHIO
Plastic Tank

GOODYEAR TIRE & RUBBER CO.
AKRON, OHIO
Belting (Food Contact)
Smooth White, Black, Tan,
Green: Permalon
Smooth Polyester: Polyester
2 or 3 Ply White, Tan, White
W/Blue Skim: Spectra
White Cleated Permalon:
Wingflex
Belting (Packaged Product Only)
White, Black, Tan, Green:
Permalon Rough-Top
Polyester: Polyester
Rough-Top
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt:
(For fully packaged product
and dry materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK

Metal Detector - Conveyor:
"Saniline" 2
Metal Detector (without
conveyor): Tektamet HSU, MSU

GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA

Mixer: J

Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021
Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,
8056, 8074, 8057, 8096, 8086,
8096-A, 8155, 8165

Hot Water Shrink Tunnel: 6543-C
Pre-Dip Unit (Single Station):
8026-A

Air Blast Conveyor: 6684-A - 3,
4, 5
Roller Conveyor: 8023
Sealer-Cooler: 6345-B, 6345-A
Nozzle: 8060, 8061, 8065,

8066

Rotary Pack-Off Table: 6680
Vacuum Pouch Machine: 6250-B
Hot Water Shrink Tunnel:
6536-C, 6536-D, 6536-E,
6536-F, 6536-G, 6543-B, 6543-A
6570-B, 2900, 6570-A,
6570-C, 6570-D, 6570-E, 106,
8152

Boxing Station: 2950

Vacuum Packaging Machines:
6154-B, 6170, 6170B, 6170A,
8200-., 8200-B-1, 8200-B-2,
8210-., 8132, 8220

Conveyors: CA 1, CA 2, CA 3,
8133

CB 2, CC 1, CC 2, CC 3, CE,
CF, CG, CH, PC, 2939-C, 8109,
8110, 8131-., AC8210-111,
AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Table: 10052, 10050, TA 1, TA 2,
TA 3, TB 1, TB 2, TC 1, TC 2,
LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054,

10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A

Vacuumizing & Clipping Machine:

8100, 8101, 8102

2-Station Taped Bag Loader:

8099

Rotary Stacking & Bagging

Table: 8098

Slat Conveyor: 8097

Vacuum Skin Packaging Machine:

8081

Rotary Vacuum Chamber and

Closing Machine: 8300,

8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold" Package Chiller: 8127

Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader: 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing

Machine: 8310-.

Automatic Bag Loading Machine:

8302A-.

Rotary Vacuum Chamber and

Closing Machine: 8300B-..E

and 8300-..

Bag Loader: 8170

Hot Water Shrink Tunnel: 3045

GRACO, INC.

MINNEAPOLIS, MINNESOTA

Air-Operated Valve (S/S)
Lever-Operated Valve (S/S)

Pump: 206-030

"Monark" Sanitary Pump: 207-550

Turkey Injector: 953-108

Sanitary Pump: 954-073,
953-283, 952-793, 952-995

S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK

S/S Mixer: MA-7

GRANT & MARSHALL, INC.

DUBLIN, OHIO

Scales: 8600-1 Thru 8620-1,
8700-1 Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA

"Packfri" Overlay Machine:
Series 100, 300, 600

GREAT LAKES CORP.

CHICAGO, ILLINOIS

Slicers: 1071, 264, 264VS, 367,
367VS, 1071-N, 1071N-1, 972-1,
1071N-1-PE, 1077, PEPR

Sealer: 84.., 81..

Wrapping Machine: LW-500
"Dynachek" Checkweigher:
972

"Cap-Slicer" 972

387932, Type DC-100

Loaf Loader: L-71

Shelling Conveyor: 1175

Divertor: 775-2L, 775-3L
Automatic Luncheon Loader:
L-71-HS-60

Slicer: SSPE 482

GRIFFITH LABORATORIES

ALSIPI, ILLINOIS

S/S Blender: G.../I
S/S Table w/ Scale: S3R
Brine Pump: 7T, 8, 11,
437-1001-SS

Manufacturer or Distributor and Type and/or Model

Mince Master: A, B, C Meat Silo Assembly: G-35 Dual Shaft Blenders: G-.../2 Single Shaft Blender w/Blend-A-Matic System: G.../1/S., G.../2/S.	S/S Tank, jacketed, top entering mixer: FVJ/TM... S/S Tank, sloped bottom: OVS... OVS... Agitator: NEM Twin Agitator: DA/2 Cooker/Mixer: DTA/3 S/S Kettles, steam jacketed, tilting: D..., DT..., DN..., DN..., DL..., D2..., DL2... S/S Kettles, steam jacketed, Stationary, PT..., PT..., FT..., FT..., GT..., GT..., N..., N..., GPT S/S Kettles, steam jacketed, self contained, gas fired: AH/1..., HH/2..., HH/3..., HH/3... S/S Kettles; EE/AE-1 Ribbon Blender: NTRR500 S/S Mixing Kettle: DNEM-150 Continuous Scraped Wall Cooer with Incline Mixer: DRC-3672(A)	stand): or floor mounted): 4430...., 4440...., 4450.... <u>B. F. GUMP</u> <u>BUFFALO, NEW YORK</u> Bar-Nun Inc line Pressure Sifter: CP-43 <u>H & R FIBERGLASS, INC.</u> <u>CHICAGO HEIGHTS, ILLINOIS</u> Dry Ice Storage Container: HR-PB
Steam Blender: G-.../2/S. S/S Scales: S-2...S-3... Pickle Injector: "Selo-Protecon" SPI-..., SPI-...-S Bone Press: "Selo-Protecon" SBP-... Meat Tumbler: "Selo-Protecon" SMU-... Vacuum Ham Press: "Selo-Protecon" SVP-20N Meat Tenderizer: "Selo-Protecon" PMT40	Pickle Injector: "Selo-Protecon" SPI-440 "Bulk Lift" Semi Bulk Containers: B/L NS-FG (For dry products only.)	<u>H & R FIBERGLASS, INC.</u> <u>CHICAGO HEIGHTS, ILLINOIS</u> Dry Ice Storage Container: HR-PB
GROEN DIV. DOVER CORP. ELK GROVE VILLAGE, ILLINOIS	S/S Kettles, table top, steam jacketed, direct steam and self contained electric: TDC..., TDB/4... S/S Kettle w/Agitator (Agitator removed daily for cleaning and inspection): INA..., INA... S/S Kettle steam jacketed, tilting, with twin agitators: DN/TA..., DN/TA..., DTA/3... Agitators, mixing (applied to model N Kettles: TA..., TA..., RA..., RA..., SA(FM)..., SA(FM)..., NEM..., NEM..., DA/1..., DA/1..., DA/2..., DA/2..., INA/2... S/S Kettle, steam jacketed, w/planetary mixer: DPM..., DPM... Braising pan, tilt type: FPC.,, HFP/I.	<u>HABASIT BELTING, INC.</u> <u>CHAMBLEE, GEORGIA</u> Belts (Food Contact) (Smooth side for product contact): (PV-20, PG-20, FAB-5E, FAB-8E, FAB-12E, FNB-5E, FNB-8E, PUG-8NF-VAR-2, FNB-3P, FNB-2E Belts (Packaged Product Only): FNI-2E, FNI-12E, PF-10 (Belts with cotton carcasses must have edges sealed with acceptable compound)
J. E. GROTE CO., INC. COLUMBUS, OHIO	"Pepp-A-Matic" Pepperoni Dispenser: FG1012001 FG1012001S, FG1012001-2, FG1012001-3, FG1012001-6 Sausage Quartering Machine: 300-D-300 Conveyor: 600-D-129 Cheese Shredder & Applicator: 200-D-100 Cheese Conveyor Scale: 204-D-600 Pendulum Slicer: FG101-2005 5-Station Pendulum Slicer: FG-101-2005-5	<u>HAMILTON KETTLES</u> <u>CINCINNATI, OHIO</u> Kettle w/Agitator: A Open Top Kettle (No Agitator) CM, A, B, C, SA, SB S/S Perforated Basket: BA Agitator Single Motion: SM-1, SM-2, SM-3 Heat Exchanger: SC Plug Valve: 3/4 Double Motion Agitator: DM-US Triple Motion Agitator w/ Welded Paddles: TA-1, 2, 3 & 4 Pressure Cooker Kettle: PC-US
GSE INCORPORATED FARMINGTON HILLS, MICHIGAN	Platform Scale (w/Suitable S/S Roasting Machine 707	<u>HAMILTON TANK AND METAL WORKS</u> <u>BROOKLYN, NEW YORK</u>

Manufacturer or Distributor and Type and/or Model

<u>HAMJERN A/S</u> <u>HAMAR, NORWAY</u>	Cattle Hide Puller: 35	Wire Basket: 15513, 15515 Wire Basket, Nylon Coated: 15514, 15516 Tripe Sca lder: 36... Revolving Tripe Inspection Stand: 19346 Revolving Head Flushing Stand: 4868 and 4868-S Collapsible Sausage Cage: 15765 and 15765-S Special Smokehouse Tree: 15717 and 15717-S Ham and Bacon Tree: 15713 and 15713-S, 15703, 15703-S Head Inspection Rack: 19230 Stationary Viscera Inspection Table: 19201 Hog Viscera Inspection Table: 19265, 66-VP (Sanitized with 180 F. water.) Revolving Head Flush Cabinet: 4868 Ham and Bacon Truck: 17132 Cook Truck: 11619 Liver Truck: 17110 Dump Bucket: 22050 Shelf Trucks: 7281, 17360, 17361, 17362, 17363, 17364, 17365, 17366, 17367, 17368, 17380, 17385 Loaf Chill Truck: 17536 Head Work-up Table: 19220 Pluck Table: 19215, 19213 Cattle Paunch Table: 19278 Loin Rack: 15720 Plastic Offal Tray: 17224 S/S Boning Conveyor: 65-SSB S/S Molds: 30000 thru 30053 S/S Loaf Pans: 30000-93 Hog Scalding Tub: 50137 Boning Tables: 2400, 3000 Sausage Stuffing Table: 2500 Sausage Hanging Truck: 15641 Cattle Head Inspection Trucks: 17040, 17401 Gambrelling Table: 19258 Table: 66-VP S/S Slat Top Conveyor 66 SLT	<u>HANTOVER, INC.</u> <u>KANSAS CITY, MISSOURI</u> Liver Truck W/Drip Pan: 17107
<u>HAMMERLUND MANUFACTURING COMPANY, INC., HOPKINS, MINNESOTA</u>	Meat Cutting Table: HF-122 Conveyerized Boning Table: MLH-503 Conveyor: MLH-502-A, 502-A	Revolver Taster: Tag Fast 11 Tag Fastener Gun: Tag Fast 111 Offal Chiller Basket: 17521 S/S Curing Soaking Vat: 17551 Round Nose Truck: 16951 Galvanized Truck: 16976 General Purpose Truck: 17002 Utility Truck: 17251 S/S Heavy Duty Meat Truck Galvanized Heavy Duty Meat Truck S/S Meat Truck: Cat. #16605 Cattle Paunch Truck: 16902 Rohwer Meat Filler: 21820 Bottom Dump Bucket: 1340-X Screw Conveyor: 66 Conveyor: 65 Mold Truck: 226 Batching Conveyor: 64 Tables: 2000, 3200, 4400 Sausage Cage: 1860 Lazy Susan Tables: 5100 Trucks: 17021, 16921, 16926, 16932, 16938 Offal Pan Truck: 17501 Head Flush Cabinet: 19250 Pan Truck: 7304 Smokehouse Tray: 15537 Smokehouse Trays (Nylon Coated): 15600, 15603 Smokehouse Truck: 15536 Smokehouse Cage: 15535 Perforated Cook Basket: 23431 Cook Tank, Open Top: 23430 Tripe Umbrella: 3636	<u>HARKNESS FOODS, INC.</u> <u>RHODE ISLAND</u> "Steen" Poultry Skinning Machine Poultry Skinning Machine Feeder: 11 Poultry Thigh-Drumstick Deboner: 147
<u>HANTOVER, INC.</u> <u>KANSAS CITY, MISSOURI</u>			<u>HARKNESS FOODS, INC.</u> <u>RHODE ISLAND</u> "Steen" Poultry Skinning Machine Poultry Skinning Machine Feeder: 11 Poultry Thigh-Drumstick Deboner: 147
<u>HANTOVER, INC.</u> <u>KANSAS CITY, MISSOURI</u>			<u>WALTER HARNED COMPANY</u> <u>WICHITA, KANSAS</u> S/S Pickle Pump (for manual pumping operations): SS133EC, SS233EC, SS233EG Smokehouse: 300S, 400S Low Voltage Electrical Stimulator: 48 VAC
<u>HANTOVER, INC.</u> <u>KANSAS CITY, MISSOURI</u>			<u>HARRISON HOUSE</u> <u>FT. WAYNE, INDIANA</u> Bagging & Pasta Table: 147 Bagging & Sorting Table: 75 Onion Bin: 91 Onion Cutter: 92 Poultry Bin: 38 Table: 66
<u>HANTOVER, INC.</u> <u>KANSAS CITY, MISSOURI</u>			<u>RUSSELL HARRINGTON CUTLERY, INC.</u> <u>SOUTHBRIDGE, MASSACHUSETTS</u> Carcass Saw: M-59
<u>HARTMAN SCALE COMPANY</u> <u>PERKASIE, PENNSYLVANIA</u>			<u>HARRISON'S WELDING AND FABRICATION INC.</u> <u>KNOXVILLE, TENNESSEE</u> Conveyor: H.W.F. 1982-1
<u>HAULTAIN-CHAMPION COMPANY</u> <u>OAKLAND, CALIFORNIA</u>			<u>HARTMAN SCALE COMPANY</u> <u>PERKASIE, PENNSYLVANIA</u> Digital Scale: DJ-320
			Belt (Food Contact): (Food King) 58-NOS, (Food King)

Manufacturer or Distributor and Type and/or Model

78-NOS, (Food King) 98 NOS,
Sno-Tex, Sno-Tex Junior
Belt (Fully Packaged Product):
3 ply Sno-Cone (Rough Top)

HAYES MACHINE CO.
MARSHALL, MICHIGAN
Cartoning Machine: CM-100C-S
515-B-...-S

MPOC...; Char-Broil Brander; CBBA-30
Cont inuous Oil Filter: CF-5112
Two Zone Gas Fired Oven
MPO-d-...-2Z
Computerized Weighing Scale:
CCW-...; -RLC-WP-T, CCW-...
-RLC-WP-S

HEAT SEALING EQUIPMENT COMPANY
CLEVELAND, OHIO

Wrapping Unit: 110
Wrapping Table W/Film

Dispenser: HTP-...
Vertical Prima I Wrapper:

VPW-50, VPW-60
Prima I Wrapper: PW-36, PW-42
Wrapping Machine: 1-...,
6-..., 8-..., 9-...,

Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. G. HEIDEN, INCORPORATED
MANITOWAC, WISCONSIN

Liquid Smoke Spray Cabinet: 550
Chicago, Illinois
Pneumatic-Automatic Nozzle:
"Charso I C-10
"Mercator" Liquid Dispenser:
480

HEAT & CONTROL, INC.
SAN FRANCISCO, CALIFORNIA
Breaded Product Fryer: BPF
Oil Heat Exchanger: HHXIA15
Motorized Catch Box: MCB, DPF
Electric Oven: 1R
Feed Conveyor: FC
Flour Applicator: BB-D
Wet Feeder: BB-WF
Batter Applicator: BB-B
Transfer Conveyor: BB-C
Heat Exchanger: HU, HAU
Multi-Purpose Oven: MPOB-...
MPOC-...
Multi-Purpose Ovens MPO-D-...
MPO-D-...-E
Electric Multi-Purpose Oven:

Transfer Pump: Bock Model 900
HP25, HP25,
Former Filler: 540
Fillers: 300, 400, 500
Fillers: D40, D160, DT40, D80
Bock Filler: 600 and 600B
(Without Agitator assy)

HEWITT-ROBBINS, INC.
FLORENCE, KENTUCKY
Belts (Food Contact)
White: 67-4076 & 4080
7-4801, 7-4071, 7-4097,
22-3016, 22-3021
Tan: 67-4075 & 4078
Belts (Packaged Product Only):
7-4076

H & H POULTRY EQUIPMENT COMPANY
REHOBOTH, DELAWARE
Neck Breaker: 1, 11
HICKORY SPECIALTIES, INC.
CROSSVILLE, TENNESSEE
Plastic Storage Tank: ZPT80
OTTO L. HILGNER CO.
HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC.
BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200
M-1200-A

HINDS-BOCK CORP.
REDMOND, WASHINGTON
Conveyor: SC-...
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02
"U" Shaped Hopper with Agitator:
UHA-...
Pumps: P-..., P-...-H

HERCULES INCORPORATED
ST. PAUL, MINNESOTA
"Seal-O-Matic" Carton Former/
Filler: 060-S

HI-SPEED CHECKWEIGHER CO., INC.
ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-...,
AA78-PWP

HOBART CORPORATION

TROY, OHIO

Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU, 5614DU-HS,
5216-D, 5614TNU, 5614TNU-HS
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732,
4812, 4822
Mixer: A-200-D, D-300-D,
H-600-D, L-800-D, M-802-U,
M-802-UG, V-1401-U, V-1401-UG,
H-600-DT, D-300-DT, A-200-DT,
AS-200-D, AS-200-DT, A-200-FD,
AS-200-FDT, AS-200-FD,
Mixer Grinder: 4266, 4346, 4352,
4356A, 4356J
Vertical Cutter/Mixer: VCM-25
US, VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000

41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale:
45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-HO3-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial:
HOB-15
Saws - Slant: 5700D
Vertical: 5701D

C. HOEGGER & COMPANY LTD.

SWITZERLAND
Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200,
PB-300, PB-500
Alpina Clipping Machine:
DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100

HOLLYMATIC CORP.

PARK FOREST, ILLINOIS
Conveyor: 611
Grinder-Mixer: GMG-150,
GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400,
500, 500A, 580, Powerform 800,
Powerform 840, 840-A, 200-U,
HG-850, 2077

Conveyor: 612
Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor:

837, 814, 535
Cheese Spreader: CS-
Patty Machine: 879, 880
Loading Conveyor: 818
Precision Bulker: 120

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA
Tote Boxes: Types 1, 2, 3, 4
5, 7

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA
Filling Machine w/o Agitator:
DF-10, DF-20
Agitator for Filler: DF-10,
AD7-10/20
Packaging Machine: CM-13
Tray Sealing System: TR-2S

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA
S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA,
10DS, 20DS
Dial Scales w/Dashpots: 5DC,
10DC, 20DC, 24DC, 28DC,
2000DC

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS
VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600,
4000

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA
Flo Filler: HB-...-DA,
HF-...-DA, HA-...-DA

HOME CORPORATION

CHICAGO, ILLINOIS
Ice Flaker (w/Storage Bin):
20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E

S. HOWES COMPANY

SILVER CREEK, NEW YORK
Incline Screw Conveyor
Mixer: DA-...

Manufacturer or Distributor and Type and/or Model

<u>HOWE-RICHARDSON SCALE COMPANY</u> <u>CLIFTON, NEW JERSEY</u> XL Beam Scale (w/s/s Platform & a Stand): 5400-S, 5401-S, 5402-S	<u>HYCOR CORPORATION</u> <u>LAKE BLUFF, ILLINOIS</u> S/S Rotary Strainer: RSM-.....	<u>INDUSTRIAL KNITTING INC.</u> <u>MONTRÉAL, QUÉBEC, CANADA</u> Fully Automatic Netting Machine: 44-Air Operated Meat Stuffing Machine: 1616
Magna-Weight Bench Scale (w/s/s Platform & a Stand): 5600-1-S, 5700-1-S, 5800-1-S	<u>HYDRO-THERMAL CORP</u> <u>MILWAUKEE, WISCONSIN</u> Wizzard Drum Opener: F (Cut Outside the Chime)	<u>INDUSTRIAL SPECIALTIES CORP.</u> <u>NIXA, MISSOURI</u> Automatic Turkey Basting Unit: 5T
XL Dial Scale (w/s/s Platform & a Stand): 6400-S, 6401-S, 6402-S	<u>HYTROL CONVEYOR COMPANY INC.</u> <u>JONESBORO, ARKANSAS</u> Poultry Parts Conveyor: TR-78	<u>INDU-TRONICS</u> <u>GAINESVILLE, GEORGIA</u> Automatic Poultry Sizing Scale: SMS-SS1836, 200BB "Silverline"
XL Weight-O-Graph Scale (w/s/s Platform & a Stand): 7401-S, 7402-S	Magna-View, DPMV, Scale (w/s/s Platform & a Stand): 9300-1-S, 9400-1-S, 9500-1-S	<u>INTEGRAL PROCESS SYSTEMS, INC.</u> <u>PARK FOREST, ILLINOIS</u> Checkweigher-Classifier: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series
Magna-View, SPMV, Scale: 9600-1-S, 9700-1-S, 9800-1-S	Mechano-Weight Scale (w/s/s Platform & a Stand): 5700-3-S, 5800-3-S	Sorting Conveyor, Channelizer: CH Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series
Comvac Unit	Rotoclaw: Mark III	IDEAL EQUIPMENT CO., LTD. <u>MONTRÉAL, QUÉBEC, CANADA</u> Packaging Machine: SL-...
Convac Unit	Rotocleaver: Mark III	BEDFORD PARK, ILLINOIS Cap and Clip Cutter: 350-1, 350-2
HUGHES CO., INC. <u>COLUMBUS, WISCONSIN</u>	Rotary Drum Blancher: 02585, 02586, 02587, 02867	CHUB CUTTER: CC-1
	Auger Blancher: 80, 120, 160	<u>INDUSTRIAL DESIGN & MACHINE CO.</u> <u>NORFOLK, VIRGINIA</u>
	Oscillating Conveyor: 100	Fat Measuring Tool: H-2622-R1 Ham Conference & Carcass Length Measuring Tool: H-2622-R2
HUNTINGTON INDUSTRIES <u>BETHRAYA, PENNSYLVANIA</u> Tray Maker Machine		Ham Gauge Tool: G-2789-1
H-WORTH, INC. <u>SHEBOYGAN FALLS, WISCONSIN</u> Sausage Machine: 100		<u>INDUSTRIAL METAL PRODUCTS CO.</u> <u>INC., SAN BRUNO, CALIFORNIA</u> Vibrating Conveyor: 711

INDUSTRIAL KNITTING INC.
MONTRÉAL, QUÉBEC, CANADA

Fully Automatic Netting Machine: 44-Air Operated Meat Stuffing Machine: 1616

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
Automatic Turkey Basting Unit: 5T

INDU-TRONICS
GAINESVILLE, GEORGIA
Automatic Poultry Sizing Scale: SMS-SS1836, 200BB "Silverline"

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
Checkweigher-Freezer: 18-11, 24-11, 36-11, C-...

Nitrogen Freezer: ::2, ::3, ::4
Cheese Applicator: C-24, C-36
Sauce Applicator: S-24, S-38
Shuttle Conveyor: 618, 624, 836, 848, SC-..., SC-..., SC-..., S
Cryotransfer Freezer Tunnel: XB, C (Carbon Dioxide), CK
(Liquid Nitrogen)
Automatic Patty Colater-Shingler: LPS-SG02
Conveyor: 2-30, C.T.
CO2 Freezer: C-....-1

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA

"Dura Life" Plastic Drums:
Sealable Plastic Head and Slip-on Lid
INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying Machine: TS-25
"Dove" Meat Roll Tying Machine: DT-1

Manufacturer or Distributor and Type and/or Model

INTERNATIONAL PASTA MACHINES, INC.
LONG ISLAND CITY, NEW YORK
Ravioli Machine: RR-230

UKB 04/178-1400 w/pump KL05
Margarine Packaging Machine
"Bock" FOB:...
"Benhi" Margarine Filling &
Packaging Machine: 8345

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA

Brine Tank: Wood
Lixatator: Sterling
Brinemaker "Sterling Brinopak":

1S-
Pur-O-Pak Brine Purification
System: PP3000, PP6000,
PP12,000
Fiberglass Polyester Brine
Tank: 81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA

Be It (Food Contact)
Plastic Open Hinge: KD-10900
Be It (Food Contact):
Flat Top Intralox CD-1
Be It (Food Contact) 1" Pitch
Flush Grid: 10800

IAWA BEEF PROCESSORS, INC.
DAKOTA CITY, NEBRASKA

Hide Stripper: D

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA

Bone Conveyor

ITI GRINNELL VALVE COMPANY, INC.
LANCASTER, PENNSYLVANIA

Diaphragm Valve:
Series 4940-802-R2

Sanitary Type Diaphragm Valve:
...-4920-....
...-4930-....
...-4940-....
...-4770-....
...-4790-....

P30/450,
P8/270, P20/310, P10/300,
P14/300

Skinning Machines: GG-35P,
GG-35PB, GG-50A

JACOBSSON MACHINE WORKS, INC.
MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"
1-1614-B, 1-2214-B, 1-3414-B

JAMAR CORPORATION
ELMHURST, ILLINOIS
S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES
CHICAGO, ILLINOIS
S/S Wire Belt Conveyor: J-100,
JD-200, JD-300, JT-400

J AND R MANUFACTURING
MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JAMES
STOCKTON, CALIFORNIA
Sanitary Type Valve: 3-2, 2-3

JARVIS PRODUCTS CORPORATION
MIDDLETON, CONNECTICUT
Vent Cutter: VC (Surfaces of
machine contacting carcasses
must be sanitized between
each use with 180 F. water
or solution of 20 ppm residual
chlorine at point of use.)

Dehider w/Rear End Exhaust:
JC-1
Hydraulic Hock Cutter &
Dehorer: 25C, 26K
Hydraulic Dehorer: 50-D
Dehider: Starcraft
Air Scribe Saw: 600F
Air Multi-Purpose Saw: 700F
Air Scribe & Loin Saw: 800F
Air Saw: 900F, 1000F
Sheep Brisket Shear: "Real Cold"
Hog Neck Breaker: 3300 HNB
Pneumatic Hock Cutter: 400 HC
Hock Cutter: HC-400
Electric Bone Saw: 400I, 4002
Brisket Saw: 5 DM, MG-1
Electric Dehider: DH-1, DH-2,
DH-3, DH-4

Hydraulic Carcass Splitting
Saw: "Hydra-Splitter", OTT.
Loin Dropper: 25CL
Lung and Kidney Remover: LKE-1
Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180 F water.): H080, S760

Sig Playing Knife (Not acceptable for trimming grubs):

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure Bird Washer with Chlorinator: TC-100, C-100

Carcass Band Saw w/Water Flush and Anti Drip Device:

Buster II (The water flush device does not preclude a suitable sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 422-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OCC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass Stimulator: BV-80

Saw (one-piece blade):

Well saw 404, 424, 444, 464

Saw: Well saw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe & Loin Saw: 800 FS

DONALD S. JARVIS, INC.

EDGEMONT, PENNSYLVANIA

Scalder: H71-375

"Holly-Reynolds" Chill Vat: 160

JASEC, INC.

ATTICA, INDIANA

Electric Carcass Stimulator: ...AC, ...AC, ...DC

J. D. EQUIPMENT COMPANY

DALLAS, TEXAS

Cooker: CD-1, CD-2

Drip Tank: BT-1

JENSEN ASSOCIATES INC.

RIVER VALE, NEW JERSEY

Chicken Dolly

Cutting Board: Thermo-Plastic

JET SPRAY

WALTHAM, MASSACHUSETTS

Refrigerated Dispenser: TJ3

JETNET CORPORATION

CARNEGIE, PENNSYLVANIA

Applicator (Jettyer Netting):

Hand CHL, Hand CHM, Hand CXHL,

Pneumatic FF-1001-Type-CXAL,

Pneumatic FF-1001-Type-CXAL

Net Loading Cartridge: S/S

"NetMatic" Net Loader: F-4000

J-HANK PLASTICS

LEAVWOOD, KANSAS

Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING LTD.

WINNIPEG, MANITOBA, CANADA

Cattle Head Skinning Stanchion:

JPH-2

Hide Puller: JP-2

JONES & HUNT INC.

ORWIGSBURG, PENNSYLVANIA

Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEEGAN, ILLINOIS

Band Saw (Packers): 19-A, 53-A,

54-A

Ribbon Blender: SRB-...

Traveling Table Band Saw: 200S

Stationary Table Band Saw: 190S

Ham Tumbler: HT-...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS

Greer Battering Machine: FBA

Greer Breading Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS

"CLASS" Water Spray Cabinet:

1020

"CLASS" T-Bar Product Conveyor:

1060

"CLASS" Automatic Loader: 1080

"CLASS" Belt Unloader Conveyor:

1070

"CLASS" Brine DeJuge Cabinet:

10340

"CLASS" Coagulant DeJuge Cabinet: 1050

"CLASS" Cook Cabinet: 1010

Brine Chill Cabinet: VBC-100

JUPITER OF G. VERTA COMPANY

SUFFERN, NEW YORK

Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO

Fibre Glass Tank, Acceptable for brine & water storage.

JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE

Fiberglass Storage Tank: 142 (Acceptable for storing water or brine.)

JVR INDUSTRIES

BUFFALO, NEW YORK

Vacuum Packaging Machine: CV-3CS, CV-8CS

K

K-TRON, INC.

SCOTTSDALE, ARIZONA

S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS

Foil Crimper: HCT-802, HCT-801, HCT-803

Foil Container Closing Press:

ACM-400

"Air-O-Matic" Pie Press: A-800

Manufacturer or Distributor and Type and/or Model

J. KARLBERG ASSOCIATES
WYCOMBE, PENNSYLVANIA
Stand and Mounting Bracket:
100

Link Conveyor: 110
Stuffing Table: 120

KAMFLEX CORPORATION
ADDISON, ILLINOIS

Conveyor: 700-..., 700A-...,
702-..., 703-..., 704-...,
705-..., 715-...,
810-..., 811-...,
S/S Conveyor: 732-...,
733-..., 734-...,
Boning Conveyor: 771

Walking Beam Conveyor: 781
S/S Wire Belt Conveyor: 731-...
Lazy Susan Turntable: 901-...
S/S Multi-Level, Packoff Turntable/Conveyor System: 905-...
KARRER GMBH AND COMPANY KG.
STUTTGART, WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,
U2800/3, U2800/4, 1600

KARTRIDGE PAK, INC.

DAVENPORT, IOWA
Packaging Machine (Chub): 40,
41, 44, 33, 34, 36, 37, 38-1,
39, 42-1, 42-2, 50, 43
KP Vacuum Bagger: 306-2, 306-3
Vacuum Deaerator: 201-1
Weiner Stripper: 302-2, 302-3
Kartridg Pak Deboner: 312-1
Meat Chiller: 312-1-C
Meat Stuffing Pump: 313-1,
313-2
Compensating Cylinder: KS
Deboner: 318-1, 318-2, 318-3
Continuous Anyi-Ray Fat
Analyzer M-401
Deboner: 318-2B (To Be Used in
Conjunction with Bone Press:
312-1.)

HENRY B. KATZ ASSOCIATES
SHORT HILLS, NEW JERSEY
Automatic Giblet Wrapping
Machine: K-Wrapper

KEEBLER MFG. COMPANY
CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must
be removed daily unless
solidly welded to shaft.)
Cooker: Jourdan (Equipped with
S/S pipe and sanitary pump
which can be readily disassem-
bled for cleaning.)
Shoulder Knife: 458
S/S Vat: 341

KEATING OF CHICAGO
CHICAGO, ILLINOIS
Deep Fat Fryer w/S/S
Cabinet: TS-14,-18,-20,-24
"Wimco" Oven w/S/S Interior
& Exterior: 27-2 DOXSS
KENFIELD CORPORATION
MINNEAPOLIS, MINNESOTA
Vacuum Sealers: C-14D, C-14DN
C14E, C14EN

KENT COMPANY
CHICAGO, ILLINOIS
Freezer: Liquid

KENTCO
NORTH MIAMI, FLORIDA
Poultry Cutter: KCC-100,
KCC-200
Poultry Gizzard Peeler:
Series K-...

Poultry Gizzard Peeler:
Series K-...
Poultry Cutter: KCC-100,
KCC-200
Poultry Gizzard Peeler:
Series K-...
Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY
LOS ANGELES, CALIFORNIA
Hog Splitting Saw: KM-110,
KM-130, KM-160

Beef Splitting Saw: KM-75,
KM-151, KM-203, 200
Beef Brisket Saw: KM-153,
KM-500
Hog Brisket Saw: AHB, EHB
Dehorning Saw: KM-650, AD
Breaking Saw: 600, Colt
Ham/Shoulder Marking Saw: 149,
AM
Combination Ham & Shoulder &
Scribe Saw: AC
"Pace-Setter" Brisket Saw: 500
Primal Cut Saw: APC, 77 and
"Superspeed"
Carcass Band Saw: Bandmaster
Adequate sanitizing facilities
must be provided. This will
include 180 F. water.
Beef Leg Cut-Off Saw, AL
Dehorner: Hydro-Clipper II
Hydro-Clipper I
Carcass Band Saw: BANDMASTER
II (Adequate sanitizing facili-
ties must be provided.
This will include 180 degrees
F. water.)
Saws: SC-...

KERCO COMPANY, INC.
ST. LOUIS, MISSOURI
Bacon Conveyors: 200, 300

KERRES GMBH & COMPANY KG
WEST GERMANY
S/S Smokehouse: U2800/1
U2800/2, U2800/3,
U2800/4, 1600

KERRISA
SWITZERLAND
Belts (Food Contact): F4, F6,
F10, F14, F22, F30, W6, W10,
W20, W30
Belts (Packaged Product): F3,
F10R, F18R, F20R, K15, L15D,
L20D, W10R

KEY EQUIPMENT COMPANY
MILTON-FREEWATER, OREGON
Sca per: 17A64
Air Cleaner: 2B68
Devatering Shaker: 1411

KEYSTONE VALVE
HOUSTON, TEXAS
4" Butterfly Valve: 99-S
W/pipe spreader

KILLA FLEISCHERMASCHINEN
KIEL, WEST GERMANY
"Killa: Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.
ALLEN, TEXAS
Conveyors: BCE-***, BCEH-***
Conveyors W/Cutting Board:
CEH-CB-***

KLAUS INDUSTRIES
MT. PLEASANT, TEXAS
Oil Sac Sutter: 1

KLIKLOK CORPORATION
REDWOOD CITY, CALIFORNIA
"Captain in C" Packaging Machine:
HS-***
"Captain in D" Packaging Machine:
HS-***
"Captain in G" Packaging Machine:
HS-***
"Captain in H" Packaging Machine:
HS-***
"Captain in S" Packaging Machine:
HS-1***
"Captain in K" Packaging Machine
CFF-***

K-M CRYOGENICS, INC.
HOUSTON, TEXAS
Liquid Nitrogen Freezer:
CFF-***

KNUD S. MONSEN INDUSTRIES
REDAK, ONTARIO, CANADA
Hog Head Brush: 1B/2, 2B/L
Mixing Vat: 1800-E

S/S Curing Vat: 523629
 Cont inuous Smokehouse:
 KSI-C-
 "LASKA" Cutter: MK-
 K. S. Screw Conveyors:
 04445 Liquid Smoke Applicator
 KSI-7500-1
 Brine Chilli Unit: KSI-7
 BC-1R- BC-2R-
 Unloading Table: KSI-75
 Tempering Duct: KSIC-75
 Pre-Chilli Cabinet: KSIC
 Dry Sausage Oven: DSO-G
 DSO-S-
 Conveyor D-4902
 Ham Boning System--cons
 of the following:
 Conveyor: A1-1248
 Conveyor: A1-1305
 Ham Fat Trim Table: A
 Who le Ham Conveyor: A
 Ham Feeding Conveyor:
 Vat Dumper: A1-1255
 Combo Dumper: D-5559
 Main Boning Conveyor:
 Smokehouses: BPO-
 Hog Neck Washer: KSI
 S.S. Pickle Injector:
 Electronic Fat Measur
 "FAT O METER" FOM
 Brine Chilli Test Unit
 S/S Tables: A4-635,
 KOACH ENGINEERING, INC.
 LOS ANGELES, CALIFORNIA
 Cryogenic Immersion F
 CIF-3..
 KOBROWSKI MACHINERY COM
 CHICAGO, ILLINOIS
 Presto Dicer (Bei Ihac
 KOCH SUPPLIES INC.
 KANSAS CITY, MISSOURI
 (Self-Feeding) Grinde
 Cutting Table
 Viscoart Table

K-Frame Tables: (Galvanized Frame): 01-14- . . 01-20- . .
 K-Frame Tables (S/S Frame): 01-27-99, 01-28- . .
 Packaging Machine "Multivac": AG-6, AG-8, AG-80, AG-800, A-300, A-400, AB-100, M-8 . . . M-8 . . D, M-72, R-7 . . . R-5 . . . R-80

Gate Conveyor: 26 24 20
 "Inject-O-Mat" Pickle Injector: 12351 , 12350 , 12352 , 12354 , 12375

Product Packing Table: 01-17-3 Boning & Trimming Table: (Galvanized Frame): 01-14- . . 01-20- . .
 Ham Pumping Table: (Galvanized Frame): 01-14-58
 Ham Pumping Table (S/S Frame): 01-28-45

Sausage Stuffing Table: (Galvanized Frame): 01-14- . . 01-20- . .
 Sausage Stuffing Table (S/S Frame): 01-28- . .
 Boning Table W/Back Splash: 01-17- . .

Utility & Wrap Table: (Galvanized Frame): 01-14- . . 01-20- . .
 Utility & Wrap Table (S/S Frame): 01-28- . .
 Trimming Table: (Galvanized Frame): 01-14- . . 01-20- . .
 Trimming Table (S/S Frame): 01-28- . .

Sausage Bucket: 01-12- . .
 Scale Conveyor: 26 26 00
 Belt Conveyor: 26 26 65
 Horizontal Product Conveyor: 26 27 75
 Overhead Bone Conveyor: 26 27

S/S Meat Truck: 01-17-03
 Meat Truck (Hot Dipped Galvanized): 01-14- . .
 Sealing Machine (Multivac):

AG-4, B-6, BG-6, R-67, R-70
Fat Control (Digital):
Honeywell
Alpina Cutter: KA-175, KA-275,
KA-440, KA-660
Portable Cook Tank: SP-18424
Worm Screw Conveyor: 28 26 30
Honeywell DFC Console: 29 04 00
Durasan Cutting Boards:
01-14-..., 01-17-...
Koch Dicers: 28 30 00, 28 60 00
Treif Dicers: 21 01 44, 21 01
08
Portable Inclined Belt
Conveyors: 26 28 50, 26 29 00
Triple Track Broiler: 22 30 00
Inclined Belt Conveyor: 26 29
50
Head Flushing Cabinet: 10 00 74,
10 00 75, 10 00 76, 10 00 77,
10 00 78, 10 00 79
Smokehouse Trucks & Cages: 2928,
2929, 2925, 2453-7, 2453-8
Dropped Meat Wash Stand: 01-11-36
Umbrella Tripe Washer: 10 03 57,
10 03 58
Pluck & Gullet Tables: 10 01 27,
10 01 28, 10 01 29
Viscera Separating Table:
10 06 89
Beef Paunch Working Table:
10 03 76
Hog Head Holder: 10 01 01
Paunch Truck: 10 00 72, 10 00
69
Head Inspection Stands: 10 00
84, 10 00 86, 10 00 87, 10 00
88
Fat Receiver & Washer: 10 06 99
Hog Scalding Vats: 10 02 29,
10 02 30, 10 02 31, 10 02 35,
10 02 36
Head Inspection & Work Truck:
10 07 00, 10 07 01
Tripe Scalders: 10 03 59,
10 03 60, 10 03 62
Head Working and Trimming
Table: 10 02 93

Offal Truck: 10 01 05
Loin Rack Truck: 01-20-...,
01-14-..., 01-19-...
Nesting Smokehouse: 32921
Cattle Head Loops: 10 00 91,
10 00 93
Head Inspection Truck: 10 02 97,
10 02 98, 10 02 99
Revolving Tripe Ring: 10 03 68
Hog Viscera Inspection Table:
10 00 96, 10 00 99
Moving Top Hog Inspection
Table: 10 07 02 (sanitized
with 180 F. water.)

Truck Smokehouses:
32 00 01, 32 00 02, 32 00 03,
32 00 45, 32-01-55, 32-01-57,
S/S Curing Tanks: 01-12-...,
01-16-...
Hide Pulier: 10 02 80
Koch Control Plus Weight
Control: 21 40 00
"Maja" Pork Skinner: SKS350,
SKJ500, VAZ500, VAZ502,
VBA-505
Revolving Head Wash Cabinet:
10 02 88
Primal Cut Wrapping & Bagging
Station: 21 01 01
Frey Electro-Hydraulic Stuffer:
24 53 30, 24 53 70
S/S Lazy Susan Tables: 26 22 50,
26 22 60, 26 22 70, 26 23 50,
26 23 60, 26 23 70, 26 28 25
"Multivac" Sealing Machines:
ACW, ACV, AG-5, B-7
S/S Cook Vats: 01-20-...
Vacuum Ham Tumbler: 24000
S/S Boning Table: 26 28 00
"Grand Prize" Smokehouses:
32 01 42, 32 01 43, 32 01 44,
32 01 45
"Palmia" Grinders: KP-250,
KP-300, KP-400
Ham Pump: 011227
"Koch-Farpa" Stuffer: KF-50,
KF-100, KF-150
"Koch" S/S Cutter KS-20, KS-30,

KS-40, KS-75, KS-125
Low Voltage Electric Carcass
Stimulator: 150LV
Vacuum Tumbler: 478000
Steam Cabinet: 311141
Smokehouse: KLE-...
Stuffer: "KS" P6-...
Automatic Chopper Mixer
Emulsifier: SELO-KS FD-9
Vacuum Tumbler: 478100
Pickle Injector: "Injectomat"
KR-...
Chub Cutter: KLC

KOL-FLO CORPORATION
BAYONNE, NEW JERSEY
Liquid Cooler: DWC-10

KONTRO COMPANY INC.
ORANGE, MASSACHUSETTS
Paddle Pump: PAC 60/S, PAS 60/S

KOPPENS MACHINEFABRIEK B.V.
BAKEL, HOLLAND
Automatic Batter & Breading
Machine: EPR-...
Croquette Machine: CR-400
Deep Fat Fryer: BR-S
Patty Machine: VM-...
Pre-Dusting/Flour Machine: PRM-900

GUNTER KRUSE PACKAGING, INC.
DOWNERS GROVE, ILLINOIS
"Swissvac" Vacuum & Sealing
Machine: Superjumbo 900.
Sealing Machine: 500, 550.
Vac-Pak Machines, Transmatic
600, 610, Tandem 650
Sealing Machine: DUO-410

KUHL CORPORATION
FLEMINGTON, NEW JERSEY
S. S. Washer: BPSW-600
S. S. Dryer: H1-PB-1000

KUHLMAN INC.
MENOMONEE FALLS, WISCONSIN
Cheese Cuber-Crater: 2-10

Cheese Depositer:	26-..	<u>LANGE LIFT COMPANY</u>
Meat Applicator:	25-28	
Sauce Applicator:	24-36	
<u>T. W. KUTTER, INC.</u>		
RANDOLPH, MASSACHUSETTS		
Kramer-Grebe "Cut-Mix" Cutter:		
W/S/S Bowl: CM .., VSM ..		
Autovac Packaging Machine: Quick		
Automatic, Quick Duo, Junior I,		
Variant III, Variant IV,		
Variant V, Variant ST		
"Pylon" Truck Dumper: 119 (to be		
used with trucks equipped with		
anti-drip devices)		
Angle Grinders: 197, 198		
S/S Carts: CV-400, CV-600		
"Tiromat" Vacuum Packaging		
Machine: CS-...:		
"Fessman" S/S Smokehouse:		
T-3000, T-6000		
S/S Smokehouse Truck: CV-ST		
"Fessman" Continuous Frank Unit:		
T-4000		
Poly Clip" Packaging Machines:		
Sfc-....		
Linker & Stuffer: VA, Vf-325		
Continuous Stuffer: Vf-350		
Vf-20, Vf-16, Vf-12		
Metal Detector: SMD, PMB		
"Tiromat" Vacuum Packaging		
Machine: CSVA430L (Gas		
Injection)		
Automatic Ham Filler:		
TWC-H3-..		
Multineedle Injector: Hydra-BL-		
.., Hyrda-BI-..		
Elevator: "Omega" 750		
Vacuum Tumbler: PRT-..		
Crushing Mill: "Molistic" 750		
Piston Stuffer: FA-30, F-30S		
Smokehouse: T-7000		
<u>LAND O' FROST, INC.</u>		
LANSING, ILLINOIS		
Meat Vacuum Bag Packager		
"Pouch-Vac" 100		
Filler: 101		
<u>KVP COMPANY, INC.</u>		
SACRAMENTO, CALIFORNIA		
Belts (Food Contact)		
<u>H. J. LANGEN & SONS LTD.</u>		
WESTON, ONTARIO, CANADA		
Carton Machine: B-1		
Vacuum Meat Press: H-75/S,		
H-95/S, H-105/S		
Ham Vacuum Curing and Massaging		
Wagon: W-90		
Tumble Cure: B-120		
Tumble Cure w/Vat: W-80		
Can Feeder: V-86		
Can Filler: V-79		
Vat Dumping Device: P-82		
Can Filling Machines: VP99/90, VP99/120, V130/..., VP99/150		
Ham Press H95/SV		
Vacuum Tumbler/Injector R120..NI		
Deboning Machine: U-30 (All deboned products must be inspected for bone and cartilage fragments by the establishment.)		
<u>LADISH COMPANY, TRI-CLOVER DIVISION, KENOSHA, WISCONSIN</u>		
Applicator: 18S		
Air Operated Valves: Series 161,		
162, 171, 262, 361, 371		
Pump (Sanitary): PR, PRE, PRED		
Tri-Flo Centrifugal Pump:		
C-Series, SP-Series		
Pressure Gauges: 54C28-X,		
54C30-X		
Magnetic Traps: A55, A55 MP		
Bi-Metallic Dial Thermometer:		
54-B52-X		
Flo-Verter: 64-172		
Tri-Blender: F...MD-B..S		
In-line Filter: FM..-.. with		
filtering media B, C, D & E		
<u>LA HACIENDA MEXICAN FOODS CO.</u>		
LUBBOCK, TEXAS		
Semi-Automatic Taco Fryer:		
DSTM 480		
<u>LAND O' FROST, INC.</u>		
1000, 1500, 2000 (Agitator to be removed daily for cleaning)		
Mixer-Grinder: 150/42, 250/52		

Manufacturer or Distributor and Type and/or Model

Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F	SI Hog Gambrelling Table: HGT Head Inspection Stand w/S/S S/S Head Flush Cabinets: FHSC-... FHSC-... Galvanized Head Flush Cabinets: HFC-... HFC-... Viscera Inspection Table w/S/S Pans: VIT- (Sanitized with 180 F. water.) Head Inspection Truck: HIT-... Offal Hanging Truck: LHT-... Offal Freezer Truck: OFT-... Flight Top Boning Table: FBT-... Conveyor: SKBC-..., HPC-..., SSBC-..., FBTC-..., Lazy Susan: LZSN, LZSN-A60 Head Workup Table: HWIT-S Liver Hanging Truck: LHTP Conveyor Table w/S/S Top: CPTG Truck: OCT-18 Tripe Inspection Ring: TR-11 Tripe Umbrella: UMTW Packing Table: SMPT-..., SMPTA-... Meat Wash Sink: MWS-A Paunch Table: PWT-A Heat Tank: RFH Tallow Tank: FTT Tripe Hopper: ETRH Rotary Meat Slasher: RMSL Trimming Hopper: THSU- Steam Jacketed Kettle: ERC	<u>LEA-FI-INTERNATIONAL INC.</u> <u>TEANECK, NEW JERSEY</u> Filling Machine (Rheon): 204-A, 205-A
"Butcher Boy" Mixer: 500F Mixed-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66	Frozen Meat Cutter: GSF-620	<u>LE BEAU PRODUCTS</u> <u>BARABOO, WISCONSIN</u> Tote Boxes Gray & Natural Color: R197A, R187A, R180A, R250A, R240A, R5688, R5693, R501, R500
<u>JOHANN LASKA U. SOHNE</u> <u>VIENNA, AUSTRIA</u> "Laska Cutters (w/S/S Frozen Meat Cutter GFS620 K45S, K60S, K100S, K130S, K200S, K3302, K500S		<u>LEDER INC.</u> <u>PITTSBURGH, PENNSYLVANIA</u> Belt (Food Contact) Rapptex: E60/1 0+02 PU, E60/1 0+05 PVC, E60/1 0+05 PU, E90/2 0+05 PVC, E120/2 0+20 PVC, E120/2 0+10 PVC, E120/2 0+02 PU, E120/2 0+05 PVC, E120/2 0+05 PVC, E240/2 0+10 PVC, E240/2 0+10 PVC, E360/3 0+10 PVC Belt (Packaged Product Only) Rapptex: E120/2 0+P1 PVC, E120/2 0+P3 PVC
<u>LATEM METAL</u> <u>DENVER, COLORADO</u> Head Inspection Rack: LMHL S/S Head Wash Cabinet: LMSC Calv. Head Wash Cabinet: LMGS S/S Wall Mounted Head Flush Cabinet: LMWS Galv. Wall Mounted Head Flush Cabinet: LMWH S/S Meat Pan Table: LMPT Cutting Top Table: LMCT Conveyor w/Cutting Boards: LMBT-15, LMDBC Smokehouse: LSM-....		<u>LEE METAL PRODUCTS COMPANY</u> <u>DIVISION OF LEE INDUSTRIES, INC.</u> <u>PHILLIPSBURG, PENNSYLVANIA</u> S/S Pressure Kettle, w/Perforated S/S Basket or Plate: P.C. Flush Valve: Plug Cooling Pan: 5 S/S Kettle: A, B, C, D, CD, CWD Closed Top Tank (when Fitted With Sanitary Quick Couplings): 70 Gal, 30 Gal. Agitator, Single Motion: 5, 7, 8, 10 Agitator, Double Motion: 9M S/S Jacketed Tank: U-... Agitator: SR, DR, PR, SRS, DRS, PRS Single Shell Gas Fired Tank: PBT
<u>H. D. LAUGHLIN & SONS</u> <u>FT. WORTH, TEXAS</u> Conveyorized Boning Table & OH Bone Conveyor: SBT-..., OCB-... Inclined Screw Conveyor: SCP-T, SCP-L		<u>L. B. PRODUCTS CO., INC.</u> <u>OTTUMWA, IOWA</u> Cut-Up Shackle: 1008-WS S/S Sausage Tub: 3030 S/S Vegetable Tank: 360 S/S Meatainer: 1433 S/S Combination Eviscerating Shackle: 1454, 1254
Stuffing Table: SSST Utility Table: STUT Boning Table: STBT, DSBT, DBT-2000, GBT-A Inclined Screw Conveyor: SCP-L		<u>LCH CONSTRUCTION EQUIPMENT SALES</u> <u>COMPANY, INC.</u> <u>HATFIELD, PENNSYLVANIA</u> Carcass Lugging Buggies: 440

Manufacturer or Distributor and Type and/or Model

LEFELL COMPANY
SAN FRANCISCO, CALIFORNIA

Tripe Scaler: 2040-5 S/S

2040-5G/S

Sausage Stuffing Table: 7555

Cutting Table: 7517-8

Inspection Table (circular):

1095-3

Moving Top Cattle Viscera

Inspection Table: 1096 (sanitized with 180 F. water.)

Belt Type Bone & Fat Conveyor:

6560

Paunch Truck: 7005

Electro-Hydraulic Head

Splitter: 1023

Offal Truck: 7035

Tripe Umbrella: 2030

Dump Bucket: 4090-SC

Utility Table: 7520

Head Work-up, Cattle: 1020

Head Inspection Truck, Cattle:

7065, 7-65-8

Rod Type Conveyor: 6561

Pluck Trimming Table: 2070

Offal Carrier: 6055-1 & 3

Trimming & Boning Table, S/S

Top: 7516

Offal Rack: 6055-6, 8, 11, 13

Tripe Truck: 7031-1

Offal Pan & Carrier Rack: 6546

Viscera Table Extension: 2075-6

Screw Conveyor: 6550-1

Viscera Inspection Table

(Hog-Sheep): 1096-1

(Sanitized with 180 F. water.)

Viscera Separating Table:

2075-1

Boning Table: 1096-2

Product Dump and Drain Tank:

5024

Meat Wash Table: 7540

Beef Foot Basket for Kill Floor

Conveyor: 6046-2 and 6046-2S

Beef Foot Basket for Scalding

Conveyor: 6046-1

S/S Cooking Basket: 2050-2

Quarter Landing Table: 7520-19

Pneumatic Hoof Holder: 2060-6

Sheep Head Work-up Table:

1020-21

"ROLL-A-HIDE" Hide Puller:

1062A (Probe must be sanitized between each carcass.)

Hide Puller "Ultimate 8":

1061-1

Round Bar Slide Bed Belt

Conveyor: 6564

Beef Viscera Work-up Table

s/Manure Dump and Paunch

Flushing Hopper: 2075

Bin & Screw Conveyor: 6550-4

Foot Scalding Tank: 2060-10

Roller Bed Conveyor: 6562

S/S Rotating Table: 1096

Electric Stimulator: 4051

S/S Automatic Electric

Stimulator 4055-.

Cattle Head Truck: 7065-8

Electric Carcass Stimulator:

4051-LV

Hide Puller "Frisco-Stripper":

1063

Hold Back Device: 1061-5

LELAND-DETROIT MANUFACTURING CO.

DETROIT, MICHIGAN

Mixer: 200DA-70, H-700-DA-70,

H-600DA-70, L-200DA-70,

L-100DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment)

Atmospheric Cooking Vat

S/S Tank (Portable): 400 Gall.

Conveyor: Single Belt, Three

Belts

Inclined Hopper Auger Conveyor:

HA-50361, HA-50365

Tank Dumper: HTD-2

Dry Ingredient Hopper: 40014

Meat Tenderizer: MI-900

S/S Dry Ingredient Mixer:

60100

Round Tank Dumper: RTD-1

S/S Tank: ST-40936

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

Breast Splitter: LSBS-52

S/S Tilt Type Box Truck: TT-172

S/S Tilt Type Box Truck: TT-172

Manufacturer or Distributor and Type and/or Model

<u>LEWIS FOOD PROCESSING EQUIPMENT, INC.</u> <u>WELLINGTON, MISSOURI</u> Chiller Paddle Discharge, CPD-105	Gizzard Processing Machine: LA-13-390 Chicken Scaler: CLA-12-110 Turkey Scaler: TLA-12-110 Automatic Head Remover: LA-13-130 Poultry Pickling Machine: LA-12-270 Chicken Neck Splitter: CLA-13-330 Turkey Neck Splitter: TLA-13-330	CO2 Freezer: JE-U1B "Icelander" Cube Ice Machines: LC-..., S/S LC-... "Cubemaster" Cube Ice Machines: CD-..., S/S CD-..., LCC-..., S/S LCC-... "Holiday" Ice Machines: 50W, 150AR3, 200AR3, 300AR3, 150AP2, 150W1, 150W2, 500AR4, 750AR4, 1000AR4, 2500W10, 3500W16
<u>LEWIS MACHINE COMPANY</u> <u>DEMAREST, GEORGIA</u> Breast Splitter: LSBS-52		
<u>LEWIS REFRIGERATION CO.</u> <u>WOODENVILLE, WASHINGTON</u> Freon Freezer: FF-6000 Spiral Freezers, 800 Series: ...-R...-R...-R...-L...-L- ...-L...R		
<u>LINKER MACHINES INC.</u> <u>NEWARK, NEW JERSEY</u> Ty-Casing Sizer: 550 Ty-Peeler: 500, 670, 760, 760-C, PS760L		
<u>LEWIS AND SONS, INC.</u> <u>CUMMING, GEORGIA</u> Breast Slitter: LSB-52 Leg Puller: LLP-80 Poultry Head Cutter: HE		
<u>LEWIS WELDING & MACHINE COMPANY</u> <u>FLOWERY BRANCH, GEORGIA</u> Giblet Pump, 001		
<u>LEWISYSTEMS, MENASHA CORP.</u> <u>WATERTOWN, WISCONSIN</u> Batch Containers: TBN-10, TBN-20, TBN-30, BCN-10, BCN-20, BCN-30 Container Covers: DC-18, DC-19 Curing Vat: Plastic Tote Box: SN-... Tote Basket: Chill Pack I, Chill Pack II (Packaged Product Only) Container: Bulk Handler: BC-4840-42F Plastic Meat Lug: SN 2818-10 Product Tray: Series 1520, 1551		
<u>LJQUI-BOX CORP.</u> <u>WORTHINGTON, OHIO</u> Liquid Filler: F, C1t, C2t, CM1B		
<u>LJQUIPAK INTERNATIONAL, INC.</u> <u>ST. PAUL, MINNESOTA</u> Barrel Dumper: HI-...-F		
<u>LJQUICARBONIC CORP.</u> <u>CHICAGO, ILLINOIS</u> CO2 Snow Hood: CSH-1, CSH-2, CSH-3 "Cryo-Shield" CO2 Freezer: JE-U, JE-U1, JE-U1A, JE-U3A, JE-U4A JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U4 CO2 Snow Applicator: CSH-5-... "Posi-Snower" CO2 Snowing System: H-..., M-..., L-..., IH-..., IM-..., IL-..., SH-..., SM-..., SL-...		
<u>LIFTEC SYSTEMS, INC.</u> <u>HOLLEY, NEW YORK</u> Dumper: HD-100		
<u>LINDHOLST AND COMPANY</u> <u>TRIGE, DENMARK</u> Killing Machine: LA-12-050		
		LITTLE GIANT PUMP COMPANY <u>OKLAHOMA CITY, OKLAHOMA</u> Pump: Zytel-31
		LOMBIA RAVIOLI & FOOD MACHINES <u>CORP., BERGENFIELD, NEW JERSEY</u> Piston Type Ravioli Machine: RAP-6 Tube Type Ravioli Machine: R-4-6TU Dough Mixer: SSM-50
		LOK-RAK CORPORATION <u>EAST HARTFORD, CONNECTICUT</u> Storage Rack

Manufacturer or Distributor and Type and/or Model

<u>LOMA ENGINEERING, LTD.</u> "FARNBOROUGH", ENGLAND	<u>LUCAS-CALIFORNIA</u> HAYWARD, CALIFORNIA Freezing System: DF-4 3S-P	(Maraflex) 725, (Sureflow-730) Vacuum Packaging Machine: Rigid-Flex, 726-E, 727-E, Sureflow 614F, 717, 717E, 717EW, 719, 719E, 720, 721, 722E, 723, 723E, 724E, 725E, 725EE, 728E, 728EW, 802E, 904-E, 301-CM, "Sureflow", 905-E, 905-E
<u>LORAL-PAK CORPORATION</u> Chicago, Illinois Cartoner: 81	<u>LUMACO</u> TEANECK, NEW JERSEY Sanitary "Mini" Disc Valves: LUD7, LUD7-R, LUD7-MP, LUD7-RR, LUD7-MP-R, LUD7-R-MP "Butterfly" Valve: BET-MP, BET-RR	LUMAR ENTERPRISES, ENRG. MONTREAL, QUEBEC, CANADA "Ideal" Meat Tenderizer: MT-M2 MT-E100
<u>LUCAS L. LORENS, INC.</u> BROOKLYN, NEW YORK	S/S Ham Molds Pear Shape E2WD-E, E2WD-E, Old Fashioned 2A-E, Oval 1B-E, BB3-E, 1BL-E, 2BA-E, 3B-E, Rectangular Lar Dis, DIRE, 1-0E, 025-E, 02G-E, 02X-E, 2-0E, 6-0E, M-4 Round Top. Hy-Velair Sealer: S-3C-DA	LUTHI MACHINE & ENGINEERING COMPANY, GARDENA, CALIFORNIA Dicer (Not for frozen meat): G-D, GD-S... and GD-SR
<u>LOWITT FOODS, INC.</u> EAST PROVIDENCE, RHODE ISLAND	LYNGGAARD SKANDINAVIA COPENHAGEN V, DENMARK "Multistick" Pickle Injector: 1500, 500, 1000 Multislicer: 180 M	LYNGGAARD SKANDINAVIA COPENHAGEN V, DENMARK "Multistick" Pickle Injector: 1500, 500, 1000 Multislicer: 180 M
<u>LOWRANCE FOOD PRODUCTS</u> DALLAS, TEXAS	Cooker-Fryer: CF Refrigerated Batter Receptable: RBR	MACHINERY DESIGN SERVICES INC. ALBANY, GEORGIA Poultry Tank Dumper & De-Icer: D-1001
<u>MAGNUSON ENGINEERS, INC.</u> CRESTWOOD, ILLINOIS	Stick Holding Bar: SHB Stick Feeding Machine: SFM Chain Conveyor: CC Refrigerated Holding Tank: RHF-... Strickland Mixer: 448	MAGNUSON ENGINEERS, INC. SAN JOSE, CALIFORNIA Coring Machine: "CC" Hydrotub Shufflo Feeder: 25B18-300 23D.H.48-45K, 23D.H.33-45K Hytab Counter Feeder: G "Shufflo" Sausage Cutter: "Shufflo" Cutter: 21DH..U-35, 21DH65U-35R
<u>L. P. MACHINERY LTD.</u> MONTREAL, QUEBEC, CANADA	Ham Stuffer: HST- Ham Can Filler: PSF-3 Rotary Can Filler: PSF-2 Pulman Can Filler: PLF-12-22	MAHAFFY & HARDER ENGINEERING COMPANY, FAIRFIELD, NEW JERSEY Packaging Machine: 800E, 800E-FF, (Sureflow) 800,
		<u>MANDEVILLE COMPANY, INC.</u> MINNEAPOLIS, MINNESOTA Lard Rendering Cooker: LRC-... Sausage Cooker: SC-...
		<u>MANGANESE STEEL FORGE COMPANY</u> PHILADELPHIA, PENNSYLVANIA S/S Conveyor Belts Balance Weave (Packaged Product Only): B36-20-12
		<u>MANHEIM MANUFACTURING & BELTING COMPANY</u> , MANHEIM, PENNSYLVANIA Belts (Food Contact) Mylar and Vinyl: Ribbon Type White Hycar: 3 PLY, 4 PLY White Butyl: 2 PLY, 3 PLY Foodcron: 2 PLY, 3 PLY Teflon: 1 PLY, 2 PLY, 3 PLY Dacron: 1 PLY, 2 PLY, 3 PLY Miraglaze: 1 PLY, 2 PLY, 3 PLY Tan PVC: 3 PLY White PVC: 2 PLY, 3 PLY White Polysmooth: Style 70-90 & 70-125 Vinyl: Clear-CO Green Foodcron: 2 PLY, 3 PLY Rib Top: 70 3 PLY White (NBR) Nitrile W/Molded Rib Cleats: 69-20R Urethane: Red-Co Supreme
		<u>MANITOWOC EQUIPMENT WORKS</u> MANITOWOC, WISCONSIN Ice Cubers: AR-...S, AD-...S, AY-...S, ER-...S, ED-...S, EY-...S

Manufacturer or Distributor and Type and/or Model

Ice Bins: C-610S, C900S	<u>MARYLAND CUP CORP.</u> OWINGS MILLS, MARYLAND "Flex-E-Fill" Filling Machine:	Inverter: H-LE MTC Hydro-Dumper: LE Hydro Dumper: LF, H-LEA, LET, H-LT, H-LC, H-LB
MAPCO DISTRIBUTORS ROCHESTER, NEW YORK Brine Chiller Tunnel: MA-1	<u>MARYLAND WIRE BELTS, INC.</u> CHURCH CREEK, MARYLAND S/S Mesh Wire Belt: B-48-48-18	Vertical Dumper: L-LE Hydro Dumper: H-LCI (For Vemag Product Hanging Rack: PH R-1 Hydraulic Dumper: H-LE-S2, H-LE-S3, H-LEC-S2, H-LEC-S3
MARKBAR CORPORATION GARDEN CITY, NEW JERSEY Continuous Cooker (Konti-Kook): Series 60-44N Pork Derinder: VA-500	<u>MASTERCRAFT INTERNATIONAL, INC.</u> CHARLOTTE, NORTH CAROLINA "Cartonmaster" Packaging Machine: 5	<u>MATHER & PLATT, CANADA, LTD.</u> SCARBOROUGH, ONTARIO, CANADA Rotary Pump: RPS-...
MARKET FORCE EVERETT, MASSACHUSETTS Tilt Skillet (Gas Fired): 1500, 1600 Tilt Skillet (Electric): 1800, 1700 Steam Cooker: A-1-...SS, A-1-...SS with Stainless Steel Door	<u>MATER-BURT COMPANY</u> WAYNE, PENNSYLVANIA Filling Machine: BURSA, Matteer/CVF Filler: 31-A	<u>H. MAURER + SOHNE KG</u> WEST GERMANY S/S Processing Oven, Gas, Steam, or Electrically Heated: AS-....
Automatic Steam Cooker: MFA-1-...SS, MFA-1-...S with S/S Door S/S Tilting Skillet: 1200 Tilting Kettle: FT 10CR	<u>MATERIALS HANDLING DIV.</u> MIDLAND-ROSS CORPORATION CINCINNATI, OHIO Meat Dolly: 34-... Plastic Meat Trays: 18-465, 18-467	<u>MBC EXPERIMENTAL CORP.</u> HACKENSACK, NEW JERSEY Automatic Filling Machine: A-1 Ricotta Cheese Dispenser: A-1-F Dough Sheeter: MA-1 Cook Tank: MA-2 Cooling Tank: MA-3 Filling Machine: MA-4 Knife: MA-5 Conveyor: MA-7, MA-8 Manicotti Roller: MA-6 Round/Square Ravioli Machine: 3-100
MARLEN RESEARCH CORP. OVERLAND PARK, KANSAS Vienna Sausage Cutter & Canner: 10 Continuous Hydraulic Stuffer: 519 Frozen Meat Cuber: 619 Frozen Meat Slicer: 625 Delivery Belt Assembly: 725 Food Pump: 629, 670 Continuous Vacuumizer: 640 Twin Piston Stuffer: 700, 770 Meat Cuber: 620 Food Pump Hopper: 500 Stuffer: 600, 607, 200, 270 Grinder Head: 300 Air or Hand Operated Plug Valve: 400	<u>MATERIALS HANDLING DIV.</u> MIDLAND-ROSS CORPORATION CINCINNATI, OHIO Meat Lug w/Drain Holes: 18-... Bulk Container Lids: 22-... Plastic Drums: 21-... Plastic Drum Lids: 21-... 18-...	<u>MC MACHINE SUPPLY</u> ROGERS, ARKANSAS Product Mold: 11- <u>MCGRAW-EDISON CO.</u> PLYMOUTH MEETING, PENNSYLVANIA S/S Rapid Thaw-Storage Refri- gerator: TRIS-3D-S S/S Air Blast Freezer: BFIS- 2D-S3
L. R. MARTINELLI SAN JOSE, CALIFORNIA Grinder Attachment: 13	<u>MATERIALS TRANSPORTATION COMPANY</u> TEMPLE, TEXAS Dumper: H-LET, H, FC, F, LEA, LEC	

<u>MC GRUER, FORTIER, MYERS LTD.</u> QUEBEC, CANADA	Offal Pan Rack Truck: 20043 Offal Pan & False Bottom: 20042 Cubed Meat Conveyor: 30004 Semi Live Skid: 20030 Flat Truck: 20020 Beef Boning & Fabricating Conveyor: 7748 Ham Pumping Table: 10119 Tub Truck: 20001 Floor Racks: 10001, 1000 500# Meat Tub Truck: 20003 600# Meat Tub Truck: 20005 1000# Tub Truck: 20007 Utility Table: 10116 Cutting Table: 10111 Order Assembly Truck: 20002 Incline Belt Conveyor: 30005 Hydraulic Stuffers: 40004 (Electric), 40005 (Manual) "Rex" Silent Cutter w/S/S Bowl: HK-65 "Injecto-Jet" Pickle Injector: 90009 "Vacu-Fresh" Packaging Machine: S6-Star, 1-25 Interval, PN-30 Double Chamber, 1-20 MIDI Smokehouse 40166, 40167, 42271, 42273 Vacuum Packaging Machine: "Vacu-Fresh" Webstar Duo 42014, "Vacu-Fresh" E 42085, "Vacu-Fresh" S9DK 42087, "Vacu-Fresh" Piccalio 42009, "Vacu-Fresh" SH Vacu-Fresh: Piccalio 42018 Vacu-Fresh Westar Duo: 42035 Vacuum Packaging Machine: 1-18 Mini	<u>MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS CORP.</u> DANBURY, CONNECTICUT Meat Massager: MC-... Incline Tables: MR-..., MR-20S Pickle Injector: MI-... Lifter Dumper: MSL-..., MSD-... S/S Tank: ST-20 S/S Smoke Cart: SC-4 Automatic Meat Stuffer: FUT-... Vacuum Tumbler: VT-10 High Lift Vat Dumper: CVD- Double Agitator Blender: MSD- ...
<u>MC KENNA EQUIPMENT CO.</u> ST. LOUIS, MISSOURI	Capping Machine: Lid-O-Matic	<u>MEAT TECHNOLOGY</u> DU QUION, ILLINOIS Steam Chamber: VOGEL
<u>MCLAMB ENTERPRISES, INC.</u> BENSON, NORTH CAROLINA	Cooker: S-5A, S-15A, S-30A, S-50A	<u>MECHANICAL FABRICATORS, INC.</u> ATLANTA, GEORGIA Pork Skin Fryer: PSF-... Oil Holding Tank: OHT-... Menasha Corporation
<u>MCQUAY-PERFEX, INC.</u> MINNEAPOLIS, MINNESOTA	"Crystal Tips" Flake Ice Machines: F-...S-...FAS-149, FAS-229, FWS-149, FWS-229 "Crystal Tips" Ice Storage Bins: B-...S-... M & E MANUFACTURING CO., INC.	SCRANTON, PENNSYLVANIA Cutting Board: "Sanalite" 300 MENTOR PRODUCTS INC. MENTOR, OHIO Ham Slicer: HM-100
<u>MEAT MANAGEMENT, INC.</u> PALMYRA, NEW JERSEY	Tank Dumpers: ML-30, ML-40, DM-... Meat Tumbler: M-..., PM450-2 Automatic Mold Release: AMR-... Management: M-VEF-1 Meat Tempering Tank: TTS-600 Double Incline Belt Transport Conveyor: DBT Helix Static Conveyor: HX	<u>MERCER TOOL CORPORATION</u> AMITYVILLE, NEW YORK Manual Bench Sausage Stuffer: Dlick MERRICK SCALE MFG. CO. PASSAIC, NEW JERSEY Scale - Continuous Weigh Feeder: 950
<u>MEAT PACKERS & BUTCHERS SUPPLY CO.</u> LOS ANGELES, CALIFORNIA	Gatineau Vacuum Packaging and Sealing Machine: V-120, V-240	<u>MERRICK SCALE MFG. CO.</u> PASSAIC, NEW JERSEY Continuous Weigher (Open Style): 950
Shelf Truck-5 Tier: 20075 Shelf: 20072 Curing Vat: 20017	"Yieldmaster" Separator: C "Yieldmaster" Skin Dewatering Machine: SD-2	<u>MEAT SEPARATOR CORPORATION</u> GAINESVILLE, GEORGIA "Yieldmaster" Skin Dewatering Machine

Manufacturer or Distributor and Type and/or Model

METAL MASTERS FOOD SERVICE
EQUIPMENT CO., INC.
SMYRNA, DELAWARE
Cutting Tables: CT-...
Chopping Tables: BT-...

METRONICS, INC.
CEDAR FALLS, IOWA
Loin Pull & Rib Cut Machine:
LPR-120

"Meijin" Broiler Unloading
Station 180: US-2
"Meijin" Poultry Scalders: SC-1
Automatic Head & Windpipe
Puller: HP-2
"Meijin" Automatic Electric
Waterbath Stunner: AS-2
(Water level must not exceed
1/4" depth above screen.)
Automatic Opening Cut Machine:
"Jupiter" LI (Surfaces of
machine contacting carcass
must be sanitized between
each use with 180 F. water
or solution of 20 ppm
residual chlorine at point
of use.)

METALS, INC.
ROCKY MOUNT, NORTH CAROLINA
S/S Tables: M-...; M-...; SB,
E-...; E-...; SB
S/S Tables w/Cutting Board
Tops: CTM-...; CTE-...; SB,
CTE-..., CTE-...; SB

METRAMATIC CORP.
LANDING, NEW JERSEY
Check Weigher: 300 Series,
1300 Series, 1800-SS Series
"Weightec" LI-SS, "Weightec"
LI-SS, "Weightec" IV-SS,
"Weightec" V-SS
"Weightec" LWSS..., "Weightec"
LWSS
Line Divider: LD-...
Metal Detector (w/Search Head
and Controls): MMD-...; SS
Metal Detector System
(w/Conveyor, Search Head and
Controls): MDC-...; SS
Medium Weight Checkweigher
(For Packaged Product Only):
MW-11, MW-111, MW-IV, MW-V

METRO EQUIPMENT CORP.
SANTA CLARA, CALIFORNIA
Check Weighing Scales: CW-...; SS
Portion Control Scales:
SM-...; DSM-.../...
Bench Dial Scales:
BD/11-ZP/NP-...; ...
BD-ZP/NP-...; ...
Bench Dial Scales w/S/S Pan
(with Own Stand):
BD/11-...; BD-...
Scales: SAC-1616, SAC-2020 with
Digital Weight Indicator:
SAM-3K

"Meijin" Eviscerating Machine:
Apollo-72, Apollo IV, U-80,
(Manual positioning of
viscera for inspection
necessary.) (Surfaces of
machine contacting carcass
must be sanitized between
each use with 180 F. water
or solution of 20 ppm
residual chlorine at point
of use.)

"Meijin" Discrete Pickers: JM-...,,
JMKD-..

METROPOLITAN WIRE CORPORATION
WILKES BARRE, PENNSYLVANIA
Shelving: "Supra Erecta" S/S
"Supra Erecta" Metro Seal
(To be used only for packaged
product.)

METROPOLITAN WIRE GOODS CORP.
MORTON GROVE, ILLINOIS
Supra Erecta Shelf, S/S
(To be used only for
packaged product.)

METTLER CORP.
HIGHSTOWN, NEW JERSEY
Scale: PS-15
Scale: PR-700 (to be used with
suitable stand)
Scale - Electronic Balances:
PC...; PC...; -03; PC
...-03 (With S/S platform and
suitable stand.)

MEYER METAL CRAFT SPECIALTIES, INC.
KANSAS CITY, MISSOURI
Meat Pump: 120
Chub Chiller: 1-6M, 2-12M,
3-18M, 4-24M

MEYN U.S.A. INC.
CORNELIA, GEORGIA

"Meijin" Reprocessing Station
w/Chlorinator. S.T.-1
"Meijin" Broiler Unloading
Station. AD-1, AD-2
Hock Picker: HP-1
Poultry Killer: MK-3
Automatic Bird Bagger: BB-1
Automatic Bird Bagger: PM-80
Screw Chiller 11: MSC-11
Inside/Outside Final Birdwasher:
BW-2
CO₂ Tunnel: ZT-1
Weighing System: Mark 1

"Meijin" Broiler Unloading
Station 180: US-2
"Meijin" Poultry Scalders: SC-1
Automatic Head & Windpipe
Puller: HP-2
"Meijin" Automatic Electric
Waterbath Stunner: AS-2
(Water level must not exceed
1/4" depth above screen.)
Automatic Opening Cut Machine:
"Jupiter" LI (Surfaces of
machine contacting carcass
must be sanitized between
each use with 180 F. water
or solution of 20 ppm
residual chlorine at point
of use.)

"Meijin" Discrete Pickers: JM-...,,
JMKD-..

Manufacturer or Distributor and Type and/or Model

(Consisting of - Weighing
Machine: HB-83, Line Clearer:
LC-101, Weighing Shackle:
WS-101)
Weight Distribution System: WG

MILE HIGH EQUIPMENT CO.
DENVER, COLORADO
"Ice-o-Matic" Ice Machines:
B-...W-SS, B-...A-SS,
B-...W, B-...A

MGS MACHINE CORPORATION
MINNEAPOLIS, MINNESOTA
Pick and Place Machine:
1 PP-3110

MICRODRY CORPORATION
SAN RAMON, CALIFORNIA
Bacon Precooker: BWW-1
Microwave Bacon Precooker
MMB-1

MICROSTATIC INC.
SIOUX CITY, IOWA
Pork Skin Cutter

MIDACO CORPORATION
ELK GROVE VILLAGE, ILLINOIS
Lazy Susan Table: 1000
Conveyor: 500
Sandvik Boning Conveyor: 750
S/S Collapsible Smoke Cage:
2600

"Bone-A-Matic" Boning Machine:
2800
MIDDLEBY-MARSHALL OVEN CO.
MORTON GROVE, ILLINOIS
Revolving Tray Oven: NY-....,
KY-...
Rack Oven: NY-.

MID-STATES ENGINEERING &
MANUFACTURING INC. MILTON, IOWA
Dumping Buggy: MS100B-U
S/S Curing Vat: SCCT-....

MIDWESTERN INDUSTRIES INC.
MASSILLON, OHIO
Sifter's Model 25S, 55S
Portable Vibrating Screening
Equipment Model MR 605158R5
MR. S...

MIXING EQUIPMENT COMPANY
ROCHESTER, NEW YORK
Portable Mixers: UNS-A, UNS-.,
UND-A, UND-
Mixer: "Lightin" UNAR-...
UNAC-...

MILL SUPPLIES INC.
ORLANDO, FLORIDA
Conveyor Belt (Food Contact):
X-300, X-400

B&N MILLER INC.
BOSCOBELL, WISCONSIN
S.S. Smokehouse B&M M500
MILWAUKEE SEASONING LABORATORIES
GERMANTOWN, WISCONSIN
Basting Injector and Control, 100
MILLER METAL FABRICATORS
STAUNTON, VIRGINIA
S/S Chill Tank: CW-73
S/S Turkey Shackle: S-12

MINNESOTA MINING AND
MANUFACTURING CO.
ST. PAUL, MINNESOTA
Box Sealers: Series S-610-
Model 275, 477
Gauge Insertion Machine:
1, 4650 DR, 4650 DRA
4670 DRA

MIRAPAK INC.
HOUSTON, TEXAS
Packaging Machine: GS, HS, KS,
TKS, H2S, MS, RV-12-ES,
RV-12-BS

MITSUBOSHI BELTING LTD.
NAGATAKU, KOBE, JAPAN
Belts (Food Contact)
White, 2, 3 or 4 Ply:
F-CON-51 (Belts with cotton
carasses must have edges
sealed with chemically
acceptable compound.)

JOHN MOHR & SONS - HYDRAHONE DIV.
CHICAGO, ILLINOIS
Neck Cutter: Hydrafone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL,
BCL, DV, HVL, HVLS-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydrafone" Tendon Puller:
TP-FP

Shrink Tunnel: HST-...
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydrafone" Turkey Hock
Cutter HTHC-3000

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Deaerator: C-...

MOLDED FIBREGLASS TRAY CO.
LINESVILLE, PENNSYLVANIA
Food Trays: 30., 33.
Tote Boxes: 7...
Tote Box Lids: 7...-...
MOLDEX, INC.

PUTNAM, CONNECTICUT
Polyurethane Solid Round:
1/8" thru 9/16"
"A", "B", "C" Belting:
Belts (Food Contact): Moldex
Flat E, T
MOLINE COMPANY
DULUTH, MINNESOTA
Dough Cross Roller: MCR-...
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1

Manufacturer or Distributor and Type and/or Model

<u>MONO GROUP INC.</u> <u>BENSENVILLE, ILLINOIS</u> Lobeflo S/S Pump...NDM with Sanitary Type Connections	<u>MORRISON WEIGHING SYSTEMS, INC.</u> <u>MILAN, ILLINOIS</u> Infeed & Scale Conveyor: RC-101	<u>MULLINIX PACKAGES INC.</u> <u>LOS ANGELES, CALIFORNIA</u> Sausage Packaging Machine: 810, 812
<u>THE MONTAQUE COMPANY</u> <u>HAYWARD, CALIFORNIA</u> Gas Ovens: S115, S115A, S115S, S136, S236, SP115, SP115A, SP115S, SP136, SP236	<u>MORROW SYSTEMS INC.</u> <u>CINCINNATI, OHIO</u> Internal Alarm: Temperature	<u>N & W PACKAGING SYSTEMS, INC.</u> <u>KANSAS CITY, MISSOURI</u> Form, Fill, and Seal Packaging Machine: PF-111
<u>MONTICELLO INDUSTRIES</u> <u>ATLANTA, GEORGIA</u> Cutting Board: ABCO "Monti-Poly"	<u>MORTON SALT COMPANY</u> <u>CHICAGO, ILLINOIS</u> Brinemaker: P-2, EP, EP-2, ES, FC-1015	<u>NANTSUNE IRON WORKS COMPANY, LTD.</u> <u>OSAKA, JAPAN</u> Meat Slicer: "High Clean" NHC
<u>MORGAN DESIGN, INC.</u> <u>SKOKIE, ILLINOIS</u> Automatic Product Ejector: 2721-1000	<u>FLUITRON: QR</u> Saltab Depositor: SG, G-SH Liquid Dispenser: FLOCRON, IMCO	<u>NATIONAL CONTROLS, INC.</u> <u>SANTA ROSA, CALIFORNIA</u> Drum Fillers: 22-MCSSF, 22-MTFF, 16-MTFF, 16-MCSSF, 20-MTFF, 24-MTFF
<u>MORLAND PRODUCTS, INC.</u> <u>MANCHESTER, CONNECTICUT</u> Air Operated S/S Plug Type (with sanitary type end connectors) Valve: MVXX-5, MVXX-3	<u>MURFELIN PACKAGING MACHINERY</u> <u>DIV. OF DOMAIN INDUSTRIES</u> <u>NEW RICHMOND, WISCONSIN</u> Filling Machine: R-50-V Filler: 68177	<u>Dual Scale Filling System:</u> 23TFF2-E S/S Scales: 3207, 3224, 3234, 3250, 3220-10, 3220-25, 3220-50, 3220-100, 3260
<u>MORRIS & ASSOCIATES, INC.</u> <u>RALEIGH, NORTH CAROLINA</u> Salting System Freezer: PPF	<u>VACUUM CLEANER: AIR VET, 1093</u> <u>PAUL MUELLER COMPANY</u> <u>SPRINGFIELD, MISSOURI</u> Transfer Conveyor: #2 Bonney Table Conveyor: 3-Belt Ramsey Food Cooker: #1 S/S Atmospheric Cooker: SCI Bulk Milk Cooler: RH S/S Kettles: A, AP Poultry Chiller Tanks: 304-4, 304-5, 409-4, 409-5 S/S Cooler: R.C. Double Belt Conveyor: PE0001 S/S Belt Conveyor: CPC-.... Meat Tank: MT-01, 304-3 Jacketed Kettle w/Agitator: F	<u>Scales (with suitable stand):</u> 3230, 3240, 3241 Weight Meter: 5786
<u>MURFELIN</u> <u>GIBLET PUMPING & CHILL SYSTEM</u> Freezer: PFS-60H-2515-F Poultry Carcass Chiller: MNT-.. Water Overflow Meter: WM-10-G Heat Exchanger: WRC-...HSS Continuous Belt Freezer: SMF-... Giblet Chiller: GS-..MNT Turkey Chiller: MNT	<u>KING OF PRUSSIA, PENNSYLVANIA</u> Nitrogen Freezer: (Ultra-Freeze) 2-10, (Ultra-Freeze) 2-10-7S, (Ultra-Freeze) 2-20, (Ultra-Freeze) 4-30	<u>NATIONAL CYLINDER GAS</u> <u>KING OF PRUSSIA, PENNSYLVANIA</u>
<u>NUGGET ICE MAKER (ICE MASTER): NIM-RA-15T</u> H--T, NIM-..-H--T, NIM-..-H -..-T, PIM-..-H--T, PIM-..-H- ..-T, PIM-..-H-..-T	<u>Poultry Dump Cart: DC</u> S/S Agitated Cooling Storage Tank: RH-P Horizontal Storage Tank: "SHW" Stainless Steel Cooker: RCW <u>MULCO ENGINEERING</u> <u>ATLANTA, GEORGIA</u> Spiral Ham Slicer: W-1D	<u>NATIONAL INDUSTRIAL MFG.</u> <u>BURLINGAME, CALIFORNIA</u> "Nico" Broilmaster: 2500-S, 1000-L, 1200-S, 3700-S, 4900-S Grill Master Belt Grill: MP-38-35
		<u>NATIONAL INSTRUMENT COMPANY, INC.</u> <u>BALTIMORE, MARYLAND</u> Sanitary Filling Valve: SAN-60

Manufacturer or Distributor and Type and/or Model

Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.
WARREN, MICHIGAN
Nickel Plated Pallet: -29

W. A. NICHOLLS COMPANY
KANSAS CITY, MISSOURI

Sup-R-Clean Food-Veyor:
WSC12-24-12, WSC18-16-12
Gizzard Skinning Machine:
1350-...

NATIONAL PACKING MACHINERY
HINGHAM, MASSACHUSETTS
Cubing Machine: Stew Beefer

NEBCON MATERIAL HANDLING SYSTEMS
OMAHA, NEBRASKA
Vertical Snout Stripper: 733
S/S Offal Hanging Truck: 1910

NESTAWAY, INC.
CLEVELAND, OHIO
Wire Container "Smokrak":

... NY/CR, ... SS
... NY/CR, ... SS
Wire Container "Chi Rak":

NESTLER CORPORATION
CINCINNATI, OHIO
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...,
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Dolly: 34-...
Plastic Meat Trays: 18-465,
18-467

NEW BRUNSWICK INTERNATIONAL, INC.
EDISON, NEW JERSEY
Load Cell Scales (With Suitable
Stand) DS-6--30, DS-60-30D.

NEW LONDON ENGINEERING COMPANY
NEW LONDON, WISCONSIN
Conveyors: 200, 2235-DB, LL-320

NORTHFIELD EQUIPMENT & MFG.
COMPANY, NORTHFIELD, MINNESOTA
Freezer Belt (Food Contact):
Omni-Grid, Omni-Flex, S, G
Freezer: Spiral (Acceptance
applies to the conveyor only.
Each installation must be
reviewed by the Equipment
Group.)

NITTA BELTING CO., LTD.
OSAKA, JAPAN F-541
Belt (Food Contact): White NLG.
WU-12BK, WU-12AK

NITTA INTERNATIONAL, INC.
NORCROSS, GEORGIA
Belts (Food Contact): WU-6A,
WU-6AK, WU-12A, WU-12AK,
WU-12B, WU-12BK

FRITZ NORBURY CO.
PINEVILLE, LOUISIANA
Hand Activated Hand Wash Valve
(Used with proper pressure
regulator on water supply
line): FN-100

NORDSON CORPORATION
AMHERST, OHIO
S/S Pump: 64B
Spray Gun Assembly: A7A
Air Elevator for Pump: 64B
Spray Gun: NPE-2A
Agitated Hopper: NPE-H3

NORMAN MACHINERY COMPANY
NEWARK, NEW JERSEY
Mixers: 150, 400, BDSL-..., BDHL-...
Hi-Speed Mixers (Impeller and
impeller drive assembly must
be disassembled daily for
cleaning and inspection):
DS-..., DH-...

NEW BRUNSWICK INTERNATIONAL, INC.
EDISON, NEW JERSEY
Load Cell Scales (With Suitable
Stand) DS-6--30, DS-60-30D.

NEW LONDON ENGINEERING MANUFACTURING CO.
FORT WAYNE, INDIANA
Flexible Packaging Machine:
Series F

NORTH STAR ICE EQUIPMENT COMPANY
SEATTLE, WASHINGTON
Ice Maker: 60, 10, 20, 40
Ice Rake & Elevator System:
R15/17-73
Pneumatic Ice Conveyor:
PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.
OMAHA, NEBRASKA
Paunch Umbrella Washer: PU-74-1
Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY
SPRINGFIELD, MISSOURI
Batter and Breading Machines:
71-A, 71-A-
Gas Fired Oven: 36360
Fryer (Gas): NF-3410
Shaker-Sifter: NRDS-14
Drum Breeder and Batter System:
NRD-14, NRDB-14
Fryer (Gas) With Storage Tank:
NF-...
Fryer (Electric) With Storage
Tank: NFE-...
Continuous Oil Filter: "Filter
King" NF-...
Infeed Transfer Conveyor:
NT-...
Pack-Off Conveyor: NP-...-...
Shuttle Conveyor: NSC-...-...
Spreader Conveyor: NSPC-...-...-..

NU-MEAT TECHNOLOGY
SCOTCH PLAINS, NEW JERSEY
Conveyor Cuber: "Convey Cuber"

NUNNERY-FREEMAN COMPANY
HENDERSON, NORTH CAROLINA
Grill: (Electric)
Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS
WESTCHESTER, PENNSYLVANIA
Grill: (Turmix)

N. V. GEBROEDERS NAEFF
LOCHEN, HOLLAND
"Naepo" Cutting Boards

0

OAKES MACHINE CORPORATION
ISLIP, NEW YORK
Continuous Mixer: 14MC15A

OHaus SCALE CORP.
FLORHAM PARK, NEW JERSEY
Scales: 88..F, 88..Series

O. H. L. CO.
STOCKTON, CALIF.
Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum Blender: VB2E, VB3E,
VB5E, VB15E

Oven: SSH-110
Tenderizer "Rollo Massage" M-1
126A
Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading
Assembly: TS-2000
Tenderizer W/Conveyor: 500
Turkey Breast Tumbler: TM-5000

OLD RANCHERS CANNING CO.
UPLAND, CALIFORNIA
"Pulici" Burrito Machine: 471
OLIVER PRODUCTS COMPANY
GRAND RAPIDS, MICHIGAN
Wrapping Machine: 898-SF,
906, 999-NSF, 1016 RR, 906GF,
1080
Slicer: 797S, 797SG

GEORGE J. OLNEY, INC.
WESTERNVILLE, NEW YORK
S/S Vibrating Screen: 24X..

OMECO-BOSS COMPANY
OMAHA, NEBRASKA
Bagging Table: 1076
Landing Table: 1065
Lazy Susan Table: 1077
Boning Table: 1061-A, 1061
Fat Grinder & Pump Assembly: 1078
Sheep Vissera Inspection Table:
678 (Sanitized with 180 F.
water.)

Cattle Head Flush Cabinet:
689-A

Snout Stripper: 248

Hog Vissera Inspection Table:
218, 219 (Sanitized with 180 F.
water.)

Hog Head Table: 225

Boning Conveyor Table: 1060-A

Tripe Inspection Rack: 713

Meat Tumbler

Head Flush Booth: Sheep
Hide Puller (OMECO-ARMOUR): 711

Fat Conveyor: 1064-A

Vat Dumper: 1125

Tripe Scalders: 643

S/S "V" Type Tripe Scalders: 642

Paunch Table: 682

Beef Roller: 422

S/S Flight Table: 404

Tripe Umbrella: 644

Head Flush Cabinet: 688

Head Work-Up Table: 686

Jaw Puller: 691

2-Section Fat Box: 684

Tongue Wash Tank: 704

Pluck Table: 685

Condemned Head Truck: 692

Head Splitter: 712

Beef Vissera Inspection Table:
670 (Sanitized with 180 F.
water.)

Fat Wash Box: 220

Hog Head Splitter: 228

Automatic Hog Head Splitter:
229

Belly Roller: 407

Visceria Separating Table: 221

Meat Wash Table (3 Compart-
ments): 232

Perforated Top Table: 126

Trim Table: 2212

Ham Skinning Saddle: 420

Hog Jaw Puller: 227, 249

Tongue Washer: 240

Shoulder Cutter: 406

Side Splitter: 412

Hog Stomach Opening Table: 223

Rotary Head Flush Cabinet: 689

Bone Saw: 419

Paunch Table: 681

Conveyor: 1064-A, 1064

Screw Conveyor: 1087

Boning Table: 1061-A, 1058-A

Shrink Tunnel: 1074

Dry-Off Unit: 1075

Perforated S/S Top Table: 686-A

Truck: 1606, 1607, 1602, 1603,
1604, 1605, 1608, 1609,
1612, 1613, 1614, 1616, 1618,
1617, 1624

Tongue Hook: 827B

Hide Puller: 702

Dump Bucket (Bottom): 1002

Round Nose Truck, S/S: 1610

S/S Boning Table: 125, 1060

S/S Utility Table: 121

Belly Knife: 421

Square Nose Truck, Galvanized:
1611B

Square Nose Truck, S/S Body:
1611

Sausage Truck: 1600-1601

Hog Polisher: 213, Brush Type
216

S/S Vat: 1:100

Beef Carcass Washer: 725

Sheep Carcass Washer: 727

Beef Head Washer: 726

Heart Slasher: 230A

Heart Washer: 230B

Market Truck: 1044 Special

Spike Hog Head Workup Conveyor:
250

Tables: 122, 123, 124

Meat Wash Sink: 202 Chitterling Dewatering Machine: 247	Gas Flush Tunnel: 10-...	"Versaform" Former: VF-...-...
Dyna Jet Tripe Washer: 729 S/S Fresh Meat Trees: 140, 141 Lazy Susan: 218	<u>OXY-DRY CORP.</u> <u>ELK GROVE, ILLINOIS</u> Metal Detector: MI-1 P	<u>PACKAGING SYSTEMS/3M</u> <u>ST. PAUL, MINNESOTA</u> Sealing Machine (S-647 "L" Clip Applicator) 5790
S/S Poultry Chiller Vat: 1101 Metal Slat Trucks: 1626, 1627 Table Model Cut-Off Saw: 424 Gambrel Cord Cutter: 403 Hog Hide Puller: 280 and 280-A (This is with the understand- ing that the puller will be installed sufficient distance from the center line of the rail to preclude contact of the carcass with the pulling mechanism and will be operated in a manner to pre- clude carcass contamination from falling debris and other foreign material).	<u>PACEMAKER PACKAGING CORP.</u> <u>ASTORIA, NEW YORK</u> Bag Loader: 502 S/S	<u>PACKERS DEVELOPMENT CORP.</u> <u>ROCHESTER, NEW HAMPSHIRE</u> Air Operated Skinning Knife: "Padco" 1000
Wire Mesh Conveyor: 1085 Belt Conveyor: 1057 Ham Cut-Off Knife: 425 Bagging Hopper: 161 Liver and Lung Slasher: 242 Stationary Hog Viscera Inspection Table: 222 Fat Pump: 1086 Automatic Hog Stamper: 285 Hog Slaiding Tub: 205 Final Hog Wash Cabinet: 730 Hog Spray Cabinet: 738 Glycol Chiller: 1084 Electric Stimulator 625A, 625 (Automatic), 625C Trim Bin W/Discharge Screw: 1088 Pneumatic Divert System: 1059	<u>PACIFIC PACKING MACHINERY CO.</u> <u>LOS ANGELES, CALIFORNIA</u> Filling Machine: VBFV <u>PACIFIC SCIENTIFIC COMPANY</u> <u>PORTLAND, OREGON</u> Dryer: IAH-1	<u>PACIFIC ULTRAVIOLET COMPANY</u> <u>LOS ANGELES, CALIFORNIA</u> Lamp (Westinghouse): WL-782-L30 Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
OWENS-CORNING FIBERGLASS CORP. TOLEDO, OHIO Fiberglass Storage Tanks: MAC, MDBC, MFBC Series, 58-200 Series	Gas Flush Tunnel: 10-...	<u>PACKERS MACHINE AND MFG. CO.</u> <u>TOLEDO, IOWA</u> Tripe Washers: SS-..., CSS-... <u>PADGETT-SWANN MACHINERY COMPANY,</u> <u>INC., TAMPA, FLORIDA</u> Conveyor: HBC-...
		<u>PALLET DEVELOPMENT, INC.</u> <u>AMBRIDGE, PENNSYLVANIA</u> Plastic Pallet (For Packaged Product Only): 300
		<u>STEPHEN PAOLI MFG., CORP.</u> <u>ROCKFORD, ILLINOIS</u> "Pao I" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21 Deboning Machines: 19 "One- Step", 20 "One-Step", 21 "One-Step"
		<u>PARAMOUNT PACKAGING CORP.</u> <u>CHALFONTE, PENNSYLVANIA</u> Poultry Loading System: 1500A Pad Dispenser: 1500A

Manufacturer or Distributor and Type and/or Model

PARK RUBBER COMPANY
LAKE ZURICH, ILLINOIS
Cutting Boards: Cut-Rite,
Simona 2000

PARSONS AUTOMATIC SCALE COMPANY
BERKELEY, CALIFORNIA
Macaroni Scale
Scale Assembly EL-WA

PASTA-MAT, INC.
MASPETH, NEW YORK
Automatic Tortellini Machine:
I-30-G
Automatic Ravioli Machine:
D-74-G
Heavy Duty Ravioli Machine:
HDR-...
Automatic Dough Laminators:
APL-...

PASTA WORLD
E. FARMINGDALE, L.I., NY
Tortellini Machines: MGT.. .P/
AA...
Ravioli/Tortellini Machines:
MGC.. .P/... R/N...
Sheeter/Kneader Machines:
SA..., CA...

PASTEURAY COMPANY
ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone):
P-11-20, P-25, P-30-13, P-33,
P-41, P-50, P-72
Note: Lamps must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.
SAN ANTONIO, TEXAS
Mechanical Freezer, "High
Flux" 48
Transfer Conveyor: TC-...-...
Water Chiller: IC-...-...

PATTERSON INDUSTRIES, INC.
EAST LIVERPOOL, OHIO
Double Core Mixer "Thoroblender
Type A"

PATTERSON-KELLEY COMPANY, INC.
EAST STROUDSBURG, PENNSYLVANIA
Twin-Shell Blender: SB, 1B

Zig-Zag Blender: CSS-M
Heat Exchanger: HX-12D-67-L2

PATTY-O-MATIC
FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA,
800 SDA, 1260

PEARCE AND COMPANY, INC.
DANVERS, MASSACHUSETTS
Band Saw: HS-2M

PEERLESS MACHINERY CORP.
SIDNEY, OHIO
Dough Mixer: MSS-...;
S/s High Speed Dough Mixer
HSS-... .

PEM BERTON-BOLDT
DES MOINES, IOWA
Strainer: HS-225

PEMBERTON FOOD PROCESSING
EQUIPMENT CO.
MEMPHIS, TENNESSEE
Deep Fat Fryer: BR-S
Hog Singer: 1926
Neck Washer: Neck-A-Matic
MDM67A, JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydraulic Separator: HS-250

PASTEURAY COMPANY
ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone):
P-11-20, P-25, P-30-13, P-33,
P-41, P-50, P-72
Note: Lamps must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

PICK PATCH INDUSTRIES, INC.
SAN ANTONIO, TEXAS
Mechanical Freezer, "High
Flux" 48
Transfer Conveyor: TC-...-...
Water Chiller: IC-...-...

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK
Barrel Deheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.
CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE
GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101

THE PFAUDLER CORPORATION
ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-...-... C-...; R...-... M
"Glasteel" Chemstor Tanks:
Vertical CV-....., Horizontal
CH-.....

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP,
PVC White

PHILLIPS PRODUCTS CO., INC.
HOPKINSVILLE, KENTUCKY
Ice Pack Box: PP-301
Ice Pack Box Lid: PP-302
Chill Pack Box: PP-201
Chill Pack Box Lid: PP-202

Fan Scales: SI-100-H-U, 1-10-U,

Manufacturer or Distributor and Type and/or Model

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers:
JS-1B, JS-2A
Poultry Scaliders: 5A-...
With "Dunkmaster": AD
Poultry Scalider: AS
Ev Iscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT

THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
Pieaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.
MONTREAL, QUEBEC, CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler:
VPF-35

WILLIAM PINSLY ASSOCIATES
HILLSIDE, ILLINOIS
Smoking & Cooking Machine:
BBQT-200

J. C. PITTMAN & SONS, INC.
CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20,
24, 26, 34, 14
Fryer (Mastermatic) (Economy
Line): 600, 700, 800
Fryer (Mastermatic) (Deluxe-
Line): 16-24, 18-24, 12-30,
14-24, 16-30, 18-30, 20-30,
22-30, 24-30, 14-30, 24-34
Fryer (Mastermatic) Stainless
Steel): 350, MPE-60
Transfer Conveyor: TC-...
Frialator: S.S. Heavy Duty
Frialator: 24-34, 24-54

PIZZAMATIC CORPORATION
SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head &
Stuffer: S-5000
Automatic Sausage Depositor:
500-A

PIZZA SYSTEMS, INC.
PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615

PLASTECH DIVISION
PENNSYLVANIA PACIFIC CORP.
WARMINSTER, PENNSYLVANIA
Plastic Drum: PB-...
Tank "Bulkitank": MT-...,
BV-... "Bulkitank" Lid: BVL-...
Bulkit Liquid Container: LS 330
Bulkit Lit: BK-24TW
Huskies Batch Container:
-SBC, -SBC, -NBC
Bin "Bulkitank": BVDR-40
Rotatable
Mobile Ingredient Bin: MB-...
Bin "Bulkitank" BVD-40

PLASTIC SUPPLY & FABRICATING
COMPANY, DENVER, COLORADO
Patty Mold

PLUS CONTAINER MACHINERY CORP.
WHEELING, ILLINOIS
Closure Machine: CMC, 123A,
123B, 11-..., 11-CT, CMC-E
Comtec Pie Press: 1100
Hooding Machine: H-1, H-11
Capping Machine: VM
Sealing Machine EFS-..., PBS-8

POLLUTION CONTROL SYSTEMS
COON RAPIDS, MINNESOTA
Stainless Steel Heat Exchanger:
16000-141

PORTABLE TOOL & ELECTRONICS
INC. AND RYCO PRODUCTS DIV.
WARREN, MICHIGAN
Spiral Slicer: 81

POWERMOUNT CORPORATION
PASSAIC, NEW JERSEY
Egg Roll Machine

PRATICO CORPORATION
VANCOUVER, WASHINGTON
"To Suit" Platform Trucks:
24MP-1, PT1943, PT2448,
PT-3060

PRATICO STEEL CORP.
BROOKLYN, NEW YORK
Vacuum Packaging Machine: PVS,
PVL, "Pratco-Vac"

PRECO STAINLESS STEEL, INC.
WEST PALM BEACH, FLORIDA
Carcass Washer: 22-73
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY
SOUTH SAN FRANCISCO, CALIFORNIA
S/S Diaphragm Pump with
Sanitary Quick Disconnects:
P/W 25FM

PRESTO PRECISION PRODUCTS, INC.
FRANKLIN SQUARE, NEW YORK
Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor):
PA-..., SPA-...,
Brine Agitator (Electric Motor):
SPE-T-..., PEX-..., SPEX-...,
PEC-..., SPEC-..., PET-...,
S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY
HOLLAND, MICHIGAN
Ham Boning Machine: F
(All product inspected for
bone fragments by establish-
ment after deboning
operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.
GAINESVILLE, GEORGIA
"Prince World" Poultry Deboning
Machine: 1, MARK 11, MARK V
Horizontal Deboner: 331
Mechanical Deboner: 221, 332

PRITCHARD SALES, INC.
ATLANTA, GEORGIA
"Graham" Automatic Neck
Breaker: GANB-100
"Systemate" Automatic
Eviscerator (Manual position-
ing of viscera for inspection
necessary): 121042.
(Surfaces
of machine contacting
carcasses must be sanitized
between each use with 180 F.

water or 20 ppm residual
chlorine at point of use.)
RAP Belt Conveyor: 05000
Automatic Bird Unloader: 31335
Oil Sac Cutter: GAOS-200
Conveyor Saw Table: 113069
Giblet Chiller: RAPGC-2, RAPGC-2R
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD 300A,
GLD-300 B
Breading Machine: CB-80
Eviscerating Line Shackle: RBES-304
Kill Line Shackle: BKS-304
Picking Machine: CH-6/; CE-6/.
Automatic Poultry Killer: WAK-101
Hand Gizzard Peeler: 71RAP
Inside Outside Final Bird Washer:
Mark 11
Auto-Cone Breast Deboning
System: CCGD1
Gizzard Harvester: M-1
Leg Processor: LP-1
Cone Deboning Wheel: CCB11-5
Turkey Oil Sac Cutter: GAOS-
200T. (If used prior to
inspection station, surfaces
contacting carcasses must be
sanitized. Between each use
with 180 water or a solution of
20 ppm residual chlorine at
point of use.)
Cone Deboning Wheel: CCB11-T
(Suspended from ceiling.)
Neck Skinner Machine: NS-1001
Gizzard Defatting Machine:
NGW-1C
Automatic Opening Machine:
Mark 111
(Surface of machine contacting
carcasses must be sanitized
between each use with 180
degrees F. water or a solution
of 20 ppm residual chlorine at
point of use.)
Breast Fillet Compressor: BFC-1
Front Half Portioning Machine:
PFMBP-1A
Gizzard Tenderizer: GTM-100
Rear Processing Machine:

PRPMLP-1A
High, Drum Processing Machine:
PTDPMLS-1
PROCESSING AND PACKING EQUIPMENT
AND SUPPLIES
FULLERTON, CALIFORNIA
Tripe Washer: 02-32-....
PROCESS ENGINEERING & FABRICATION
INC., AFTON, VIRGINIA
Mixer-Blender: 106-02-01
PROCESS EQUIPMENT CORPORATION
BELDING, MICHIGAN
S/S Holding Tank (Open top):
OVC-D
S/S Holding Tank: OVS-D
Cooker-Cooler-Mixer: JHR-3
Fiberglass Tanks:
CVS-D-....
Plastic Tanks: OVS-D-....
"Low profile" Cooker/Cooler
Fiberglass Tanks:
CVS-D-....
Plastic Tanks: OVS-D-....
"Low profile" Cooker/Cooler
Mixer: JHR-60, JHR-150,
JHR-200, JHR-300, JHR-500
JHR-1000. (Acceptance based
on readily removable agitator
shaft for daily cleaning and
inspection.)
Low Profile Half Round Blender:
HR-100, HR-150, HR-200, HR-300,
HR-500, HR-1000. (Acceptance
based on readily removable
shafts for daily cleaning and
inspection.)
Ball Valve: BF-100
Blender/Cooker: JHR-....,
HR-....
PROCESS INDUSTRIES, INC.
OMAHA, NEBRASKA
Hide Stripper: BLUE-OX
PROCESSOMATIC, INC.
WEST PALM BEACH, FLORIDA
Divider: "D"
Interleaver Machine with STOP/
Go Conveyor: BB
Stacker Machine: CC

Manufacturer or Distributor and Type and/or Model

PROCESSOMATIC LIMITED
SCARBOROUGH, ONTARIO, CANADA

Stacker Machine: C
Interleaver Machine: B

Patty Marker: A
Ground Meat Transport Conveyor: G

PRODUCT INC.
RACINE, WISCONSIN

Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.
DALLAS, TEXAS

Meat Compressor (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.
FULTONTON, CALIFORNIA

Returned Goods Table: 600
Steak Cutting Table: U-4000
Boning Table: B-4000
Smokehouse Cages: SC-....

08-05...
Smokehouse Trees: ST-....

08-06...
Cutting Tables: 3306, 3306-S,
11-01..., 11-02

Shelf Trucks: 4815, 5813, 5814,
5833, 5834, 5835
S/S Paunch Table: 02-29--

Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--

Paunch Truck S/S Pluck Pan:
02-28--

Vertical Lift Truck: 05-08
Tripe Umbrella: 02-33--

S/S Drum: 01-01--
Drum: 01-01--

S/S Meat Trucks: 05-0.., 05-0..
Galv. Meat Trucks: 5680, 5002,
5350, 5500, 5355, 5011, 5012
Tripe Hanger: 020

S/S Paunch Table: 730
S/S Offal Truck (with removable
S/S Drip Pan): 56376

S/S Meat Trees: 03-02--
Galv. Meat Trees: 6110, 6112,
6210, 6212

Adjustable Shelf Rack (with
Solid Shelves): 10---
S/S Cattle Head Flush Booth:
02-20--

Flat Bed Truck (with solid
bed): 05-10--
"Pro-Pak" Patty Mold Plates:
1400, 1500

Vacuum packaging Machine:
VM2/NU, VM3/S-NU, VM5/2,
VM-B2

Multideck Freezer: MD-....
Broiler: BGF-...
CO2 Snow Hood: 12-03--
Deep Fat Fryer (w/Hydraulic
Liftout Conveyor): 12-..

Overhead Bone Conveyor: BC-....
Moving Top Boning Table:
BT-....

Dual Stuffing Horn: 12-04--
Conveyor: TC-...
Wire Belt Transfer Conveyor:
WC-....

Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-...
Oil Storage Tank: 12-18--

Continuous Oil Filter: 12-17--
Convection Broiler: 12-06--
Buggy Lift Dumper: BD-....
Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.
OSS HOLLAND

Pickle Injector: Protecon MU-..
PI-..., PI-...-S
Meat Recovery System (Bone
Press): Protecon MRS-...,
MPD-..

Meat Tumbler: Protecon MU-..
Vacuum Meat Press: Protecon
VP-24-NVL

Tenderizer: Protecon PMT-41
Pickle Injector: Protecon
PI-440

Deboner: PAD-10
Pumping Machine: 162.H

PROTEIN FOODS INC.
GAINESVILLE, GEORGIA

Deboning Machine: "Sepramatic"
2A

Filter: 3502
PUMPS AND PIPES INC.

RICHARDSON, TEXAS
S/S Diaphragm Pump with
Sanitary Quick Disconnects:
P/W25FM

PUREX CORPORATION
WILMINGTON, CALIFORNIA

Freezing Board: Plastic
PURITAN EQUIPMENT COMPANY

OMAHA, NEBRASKA
CO2 Chiller (Continuous): 12-24
Hot Water Tempering Cabinet:
AM-1001

Q

QUALITY FABRICATORS INC.

HARRISON, ARKANSAS
S/S Tank: TX 101
Boning Conveyor w/Cutting Boards:
SC-101

Screw Conveyor: CC-101
QUALITY MAPLE BLOCK COMPANY

NEW YORK, NEW YORK
Cutting Board (Polysan):
Quali San, B50-20R

QUEEN PRODUCTS DIV.

KING SEELEY THERMOS CO.
ALBERT LEA, MINNESOTA
Ice Machines: SF-1, SF-2, SF-3,
SF-5, SF-8, SF-75, MF-3,
MF-4, MF-5, MF-6

Flake Ice Machines W/S/S
Housing: MF-3S, MF-4S, MF-5S,
MF-6S

Ice Machines: MF400-E-..,
MF700-E-.., MF900-E-..,
MF400-S-.., MF700-S-..,

Manufacturer or Distributor and Type and/or Model

MF900, S-..., AF325-....
 AF330, .-..., AF430, .-...,
 AF730, .-..., AF840, .-...,
 Ice Cube Machines: MC40, .-...,
 MC25, .-..., MC30, .-...,
 MC35, .-..., HC4000, .-...,
 HC1200, .-..., AC30, .-...,
 TC-...-
 R

RAMACCIOTTI EQUIPMENT CO., INC.
 OMAHA, NEBRASKA
 Carcass Lugging Buggies: M371-1,
 M310-2, M310-3

R. T. RANDALL AND COMPANY
PHILADELPHIA, PENNSYLVANIA
 Hog Scaider-Dehairer: BJ-180, BM-20

RAN-DAR-BROOK MANUFACTURING
COMPANY
LIBERTY, MISSOURI
 Vertical Hydraulic Hog
 Skinner: 101

RANK INDUSTRIES, INC.
DES PLAINES, ILLINOIS
 Metal Detector: MD-...

RANK PRECISION INDUSTRIES, INC.
DES PLAINS, ILLINOIS
 Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY
MARION, IOWA
 "Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO
OAK BROOK, ILLINOIS
 Conveyor: RSC-4655-D

RAPSCO INDUSTRIES
DALLAS, TEXAS
 Pork Skin Sizer Breaker:
 PSB 1872
 Incline Conveyor: .-....-I

RAQUE FOOD SYSTEMS, INC.
LOUISVILLE, KENTUCKY
 Spreader Valve: SV-....
 Rotary Head Filler: RHF-100
 Cheese Filling Machine: CF-200
 Conveyor: SL-..., DL-200,
 TC-...-
 Piston Filler: PF-....
 Rotary Pump Filler: RPF-....
 Vegetable Filler: RVF-....
 Transfer Pump: TP-P-., TPF
 Lidder-Closer: LC-...
 Blender: BL-...

Packaging Machine: DPM,
 HS-...-.... HS-...-....
 Wrapping Machine: FW-....
 Cheese Dispenser: CF-...-....
 Sauce Dispenser: WF-...-...., WF-...-....
 S/S Air Conveyor System: AC-....-
 Topping Machine: TU-....-....
 Bucket Conveyor: BC-....-.

RAVEN INDUSTRIES
SIOUX FALLS, SOUTH DAKOTA
 Fiberglass Tank (For brine or
 water only.)

RAYTHEON COMPANY
WALTHAM, MASSACHUSETTS
 Microwave Oven: QMP-1679, .-..., QMP-2103
 Microwave Oven (Batch Type): QMP-1879.

M. REBIZZO AND COMPANY, INC.
SAN FRANCISCO, CALIFORNIA
 Ravioli Machine: 30A
 Mixer: G

RED ARROW PRODUCTS COMPANY
MANITOWOC, WISCONSIN
 Smoke Cabinet
 Atomizing Liquid Smoke Systems:
 200, 500

REDINGTON, INC.
BELLWOOD, ILLINOIS
 Wrapping Machine: Type M

RED VALVE CO., INC.
CARNEGIE, PENNSYLVANIA
 Air Operated Sanitary Type
 Pinch Valve: 2606
 E. W. REESE
WHITTIER, CALIFORNIA
 Grinder Heads: 17" x 9" & 14",
 31" x 24",
 To Read Grinder Heads: 24" X
 20, " 31" x 24, " 38" x 20.

REFRIGERATION ENGINEERING CORP.
SAN ANTONIO, TEXAS
 "RECO" Water Chiller: WC-...
 Self Contained Product
 Freezers: RP-....
 Self Contained Product Freezing
 Tunnel: DP-3
 Continuous Meat Freezer: CMF-...
 Liquid Chiller: LC-...
 Plate Water Chiller: RWC-...-....

REGAL PLASTICS COMPANY
KANSAS CITY, MISSOURI
 "Tote" Food Containers:
 RT27-16-8, RT18-11-1/2-4-1/4
 "Regal-Tote" Food Containers:
 RT-28-28-1, RT-25-13-4,
 RT-24-12 1/2-6, RT-27-17-6
 (will withstand temp. to
 250 F.)
 "Regal-Tote" Food Container
 Lids: RTL-25-13, RTL-24-12
 1/2, RTL-27-16 (will with-
 stand temp. to 250 F.)
 Meat Pans: RT-16-8-3, RT-17-8-3,
 RT-18-9-3
 Plastic Tray: RT-24-5-1
 Plastic Meat Tray: RT-24-4-1
 Plastic Meat Tray Lid:
 RTL-24-5

ROBERT REISER & COMPANY
BOSTON, MASSACHUSETTS
 Loader
 S/S Dump Cart
 Can Filler: F.K. F.
 Vemag Stuffer: - G-250, RI17S

Seydelman Cutter: K-...
 Deboner (Bibun): 16, 18
 Raw Poultry Deboner (Bibun): 15
 Cooked Poultry Deboner (Bibun): 15
 Seydelman Grinder: CS-160
 Vemag Continuous Stuffer:
 1000-S, 1000-S-2, 2000-S,
 1000-S-3, 3000-S, 3000-S-1,
 3000-S-2, 3000-S-3
 (with stainless steel screws
 and screw holders.)
 Holac Automatic Dicer: 1, 10,
 Holette A
 Poultry Meat Strainer: SUM-420
 Deboner: SK-1
 Conti-Cooker: 60-.S., 60..N.
 Cooked Leg Deboner: RB
 Reiser Neck Skinning Machine:
 NS-2
 "Salico" Blender-Mixer: PMB-.....
 "Reiser" Skin Dewatering
 Machine: SD-2
 "Vemag" Smoker: HCS-2
 Shikabob Skewer Machine: 687
 Dicer: 19 (with suitable stand)
 Dicer: "Holette" 21
 Continuous Vacuum Stuffer:
 "Vemag" 500

REPCO ENGINEERING INC.
 MONTEBELLO, CALIFORNIA
 Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING CO. COLUMBUS, OHIO
 Breeder: BRC-001, BR-2400, FD-001
 Conveyor: CA-001, PTC-001
 Egg Dip: ED-001, BD-005
 Poultry Cutting Line: PCCL-001
 Wing Cutting Machine: WC-001
 Inspection Conveyor With
 Continuous Belt Washer IT-1
 Marinators 1, 2
 Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain
 Table: MARR-1

Automatic Breeder: VBS-1
 Trayed Product Conveyor: C-C02
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System:
 CFSLT-2 (Deboner and
 Conveyor)
 Automatic Poultry Stripper: GNG-1
 Thigh Deboner: CFS-LT-3

RESEARCH & DEVELOPMENT PACKAGING CORP., LEBANON, NEW JERSEY
 Rotary Form Filler and Seal
 Machine: RFFS-...
 RESEARCH PRODUCTS COMPANY
 MADISON, WISCONSIN
 Matting: Neotex

RESINA AUTOMATIC MACHINERY CO. INC., BROOKLYN, NEW YORK
 Screw Cap Machine: S...-MP
 RESINFAB CORP.
 BELDING, MICHIGAN
 Salt Dissolver: 106MC

REXHAM CORP.
 SARASOTA, FLORIDA
 Filler: DT-NP
 Barrel Intermittent Motion
 Packager: IM
 Packaging Machine: IMV-....,
 IMR9-14SS

REXNORD TABLE TOP CHAIN DIV.
 MILWAUKEE, WISCONSIN
 Belt Flights (Food Contact)
 "Snap-On" Rigid Plastic: 843,
 863, 1873, 2873, 3873
 Low Backline Table Top Plastic
 Chain:
 LBP-821, LBP-882
 (For Packaged Product Only)

REYNOLDS INDUSTRIES, INC.
 LAPAZ, INDIANA
 Meat Tumbler: T-660
 Poultry Chiller: C-400
 Conveyor: 2D-500
 REYNOLDS ELECTRIC CO.
 MAYWOOD, ILLINOIS
 "Deluxe" Grinder: 712-D
 R. J. REYNOLDS FOODS
 WINSTON-SALEM, NORTH CAROLINA
 Poultry Deboner: MARK IV,
 MARK V
 REYNOLDS METALS CO.
 RICHMOND, VIRGINIA
 Vertical Primal Wrapper: VW-1
 Primal Wrap: HW-1
 Reycon Closing Machine: 221A
 Belt Sealer: TC-1
 Case-Redi Wrapping Machine: W-1
 Rotary Pouch Filler: 100

RHEON AUTOMATIC MACHINERY COMPANY
 PARAMUS, NEW JERSEY
 Encrusting Machine: 204-A,
 205-A
 "Rheon" Encrusting Machine:
 206, 207SS
 J. E. RHOADS & SONS
 WILMINGTON, DELAWARE
 Right Angle Conveyor:
 JER-1702-RC

WALTER B. RICHTER COMPANY
 WONDER LAKE, ILLINOIS
 "Rockford" Filler: A, B, C, CL
 RIETZ DIVISION
 BEPEX CORPORATION
 SANTA ROSA, CALIFORNIA
 Thermascrew Cookers: TL-9,
 TL-12, TL-16, TL-24, TL-30,
 TL-36, TL-46K, TL-46
 Prebreakers: PB-15 Sanitary
 Design, PB-12-K5A3,
 PB-24-K5A3..., PB-15-K5A3,

Manufacturer or Distributor and Type and/or Model

PB-10-KSA3-:	RP-Diameter-K,	Chamber Vacuum Machine: HRI-20
Disintegrator:	RP-Diameter-K,	Vacuum Tumbler Blender: VMM-.....
RA3-Diameter-K,	RA2-Diameter-K,	Vacuum Packaging Machine:
RA2-Diameter-K,	RA2-Diameter-K,	"SNORKEL VAC" SV 45
Formulating Conveyor:	RSV-Diameter-K	
C-18K-2222	RSV-Diameter-K	
Vacuum Mixer Blender:	Extruder: RE-Diameter-K	ROBERTS MEAT PROCESSING EQUIPMENT
Moyno Pump: FF, FG, FJ, FGV	Self Feeding Pump Conveyor: C-9	NEWARK, NEW JERSEY
Vacuum Tumbler IPF 2200	Thermascrews: TC-Diameter-K,	Vacuum Tumbler IPF 2200
Lift Dumper: IPF-2500	TLJ-Diameter-K, TJ-...-K....	Lift Dumper: IPF-2500
Vacuum Blender: IPF....	Screw Loader: C-Diameter-K72	Vacuum Blender: IPF....
Covered Screw Conveyor:	C-Diameter-K32	
Uncovered Screw Conveyor:	C-Diameter-K22	ROBERTSHAW CONTROLS COMPANY
Mixer-Blender: RS-Diameter-K....	FT. WASHINGTON, PENNSYLVANIA	FT. WASHINGTON, PENNSYLVANIA
Blender w/Steam Diffusers:	Level-Tel-Transmitter: 156	Level-Tel-Transmitter: 156
RSD-Diameter-K-....	B. B. ROBERTSON COMPANY	
Grinder: MT..X.	MARION, ILLINOIS	
Sanitary Food Pump: 803D, 808D	Smoker-cooker: BBR-79-SS	
Belt Drainer: RBD-30	A. K. ROBINS, INC.	
MF STEEL PRODUCTS COMPANY	BALTIMORE, MARYLAND	
FNSAS CITY, MISSOURI	Elevator Screw: 7504-17	
Frozen Meat Conveyor: FB-100	Rotary Blancher: AK	
Vat Dumpers: 100, 110	Inspection Conveyor: ST	
Belt Conveyor: 210	Blancher: HWB-....	
Belly Roller: 200	S/S Desonier: DD	
S/S Product Hopper: CT600	Pasta & Rice Rinser: RR-30-..	
S/S Tables: UT50, WT075,		
UT-...., TS-...., FFD-...., FFD-....	ROHM & HAAS	
Meat Conveyors: FMC-...., TTC,	PHILADELPHIA, PENNSYLVANIA	
Metal Detector Conveyors:	Cutting Board (Plexiglas):	
MDC-....	G-Unshrunken, W-7508	
Meat Trucks: MV-....		
Screw Conveyors: SC-....	ROSE METAL PRODUCTS, INC.	
Screw Loader: SCA-....	SPRINGFIELD, MISSOURI	
Bagger: 620	S/S Vat: 433	
SS Smokehouse Truck: ST-1	S/S Conveyors: RMP-...-WB-..., RMP-...-WB-... (CO2), RMP-...-WB-EXT-... (CO2), RMP-...-FGB-ST-...; RMP-...-FGB-WT-..., RMP-(2) .. FGB-ST-..	
Mix-Blender: 28-....	Doub le Conveyor: RMP-...-FP-... (2)	
Patty Stacker: PS-6	S/S Wire Belt Conveyor:	
Cutter/Mixer: RS-...	RMP-...-Wb... C&H	
Bone Chip Remover: RMF-Tresomat		

ROYAL SUPER-ICE COMPANY SAN LEANDRO, CALIFORNIA	Plastic Containers or Drums w/Lids: 1212, 1213, 1220, 1221, 1225, 1226, 1231, 1232, 1244, 1245, 1249, 1250, 1251, 1255, 1256, MH-::	Table: PT-1, C, BB-1 Lazy Susan: TT-1, TT-2 Vat: CV-1 Vat Dumper: CVD-1 Sausage Dump Bucket: SDB1, SDB2 Pan Rack S/S or Galvanized: AT-70-12-5
RUBBERMAID COMMERCIAL PRODUCTS WINCHESTER, VIRGINIA	Plastic Bins or Lids: 1128, 1124, 1126, 1127	
Food Box Lid: 3502, 3510, 3616, 3590, 3591, 3592, 3300	Plastic Vats or Lids: 1108, 1109, 1110, 1118, 1119, 1120	
Food Box: 3500, 3501, 3508, 3509, 3690, 3691, 3693, 3695, 3300	Poultry Vat: S-::: Poultry Vat Lid: SL	
Plastic Containers, Small Round, w/Lids: 2600 Series	<u>RUDOLPH FOODS</u> DIV. OF BEATRICE FOODS CO. LIMA, OHIO	
Cutting Board: 33::, 34 Rack/Cart: 33::, 34::	Pork Rind Fryer: B	
Plastic Boxes w/Lids: 3500 Series, 3600 Series, 17::		
Plastic Containers or Drums w/Lids: 2600 Series, Platform Truck (with removable cover): 44::-, 44::-, 44..-05	<u>RUSSELL-ROANE, INC.</u> ST. LOUIS, MISSOURI Meat Tumbler MA-:: Liquid Smoke Spray Cabinet: U-18, .CA-42-1	
Tote Box: 624 Tote Box Lid: 625		
Ingredient Bin w/Lid: 36.. Series	<u>RUTHERFORD RESEARCH INC.</u> ROSCOE, ILLINOIS	
Utility Cart: 3355	Akra-Pak Dispenser: LF-... SF-::: Flat Cleat (Food Contact):	
Ingredient Bin w/Lid: 2600	Belts Flat Cleat (Food Contact): CVM-8, DCVM-8	
Food Box and Lid: 3300		
Food Box With or Without Lids: 33::, 35::, 36.. Series	<u>JOSEPH T. RYERSON & SON, INC.</u> CHICAGO, ILLINOIS Cutting Board: "Ryertex"	
Plastic Containers With Lids: Small Round 26.. Series		
Cutting Boards: 33::, 34.. Series		
Rack Carts: 33::, 34.. Series		
Plastic Box w/Lid: 17... 35.. Series	<u>SACK METAL WORKS, INC.</u> WILMINGTON, MASSACHUSETTS Wire Belt Transfer Conveyor:	
Plastic Containers or Drums w/Lids: 26.. Series		
Platform Truck: 44::-, 44.. Series	WBTC	
Ingredient Bin w/Lid: 36.. Series	Boning Conveyor: BC-1 Overhead Conveyor Casing Puller	
Utility Cart: 3355	Frank Chiller Tank: CCT-1 Dump Cart: DC 400, DC 600 Smokehouse Truck: 53, 54, 55, 56, 57, 58 Conveyor: IC-1, TC-1, BC-1, PC-1, OHCI-1, SVBC	
RUBBERMAID APPLIED PRODUCTS, INC. STATESVILLE, NORTH CAROLINA	<u>SALCO INC.</u> GRANDVIEW, MISSOURI Chiller: Super S/S Mixer: 10025 Table: SST-::: Hog Viscera Inspection Table:	
Plastic Box w/Lids: 1301, 1307, 1310, 1311, 1315, 1319, 1320, 1323, 1324, 1326.	<u>SALMA</u> BOLINGBROOK, ILLINOIS Tortellini Machine: 4P	

Manufacturer or Distributor and Type and/or Model

<u>Salco</u> H. V. I. C. "Salco" Blender-Mixer: PMB-.....	COS, CBS Thin Line Urethane, White, Tan, Amber, Emerald Green...Smooth, Cleated, Flanged, V-Guide...
<u>SALVO MACHINERY COMPANY</u> <u>FALL RIVER, MASSACHUSETTS</u> Bacon Pellet Fryer: E-120	<u>W. J. SAVAGE COMPANY, INC.</u> KNOXVILLE, TENNESSEE Packetout Conveyor: I.Q.F. Spiral Freezer Conveyor (Double Drum): 19977D Spiral Freezer Conveyor (Single Drum): 19977S
<u>SAMPLA, S.A.</u> <u>BARCELONA, SPAIN</u> Belts (Food Contact): Alier-100, Alier-100U, Alier-200, Alier-300, Ecovit-200, Ecovit-300	<u>SAYE MACHINE SHOP</u> <u>MARYVILLE, MISSOURI</u> Carcass Splitting Saw: DLX, PKR
<u>SANDOVAL MACHINE & TOOL COMPANY</u> <u>SANDOVAL, ILLINOIS</u> Wingette Machine	<u>SCAN AMERICAN CORPORATION</u> <u>MONTPELIER, VERMONT</u> Loader: Scaniro K7 Frozen Block Conveyor: WK-400 Scaniro Loader: L7 Grinders: C-400-2T-70SSBN, C-250-1T-70SSBW, C-250-RSSBW, C-160-1T-72SSBW, C-160-Car-SSBW, Universal C-400, C-250 "Wolfking" Single Shaft Mixer: "SSM-iii", Universal C-250 "Wolfking" Twin Shaft Mixer: "TSM-iii".
<u>SANDUSKY FABRICATING & SALES CO.</u> <u>SANDUSKY, OHIO</u> Conveyor: BC-1 Flight Top Table: FB-T-1 Cutting Table: BT-1, BT-2 Viscera Inspection Table: VT-....	Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250 Lift: L10 Constant Flow Device CFD. Automatic Bone Chip Eliminator: A/BES Rota-Freezer: H-1200 Filler and Capper: ROT-O-MIN 3000 Shuttle Conveyor: "Square- doubler"
<u>SANDVIK PROCESS SYSTEMS INC.</u> Continuous Oil Filter System: CPF-1 Multiple Pass Belt Freezer: 600 Series, 6-.... Freezing Conveyor Belt: Vee-Rope Chilling Conveyor: Glycol	<u>SCANDURA, INC.</u> <u>INDIANAPOLIS, INDIANA</u> Broiler: B-208E, B-230E
<u>SANITARY PROCESSING EQUIPMENT CORP.</u> , DEVITT, NEW YORK "Feldmeier" S/S Multi-Tube Heat Exchanger: 2505	<u>CHARLOTTE, NORTH CAROLINA</u> Belts (Food Contact) Thin Line PVC...White, Tan, Emerald Green...Smooth, Cleated, Flanged, V-Guide...
<u>SCHALLER AND WEBER, INC.</u> LONG ISLAND CITY, NEW YORK Ham Mold: A-10	<u>SCHLUETER/DONTECH</u> <u>JANESVILLE, WISCONSIN</u> S/S Rotary Drum Strainer: RDS 12-12
<u>JACOB SCHMIDT & SONS, INC.</u> HARLEYSVILLE, PENNSYLVANIA Conveyerized Cutting Table Transfer Conveyor Over & Under Conveyor Trucks: AA, BA, CA, DA, EA, FA, GA, KA, MA Loin Truck: VA Paunch Truck: VA Offal Hanging Truck: ZA Smokehouse Truck: LA Shelf Truck (For Fully Packaged Product or Product on Trays): NA, LB Platform Truck, Aluminum (For fully packaged product or product on trays): HA S/S Chilli Tank: DB S/S Pickle Tank: JA S/S Drum: QA, OA-1 S/S Meat Wash Sink: RA Rod Belt Conveyor: HB Hot Water Shrink Tunnel: CB, CB-1 Ham Glazing Tank (Heated): L.B. Tables: TA-C, TA-D, TA-E Cattle Head Inspection Truck: XA Lazy Susan: GB Stationary Viscera Inspection Table: WA Dump Truck: FB S/S Truck: VB	

Manufacturer or Distributor and Type and/or Model

		S/S Acceptable Table	
<u>Meat Tumbler: TU</u> Ham Boning Conveyor: HBC...	"Sel-o-Protecon" Meat Tumbler: SMU-..	<u>SHANKLIN CORP.</u> AYER, MASSACHUSETTS Hy-Velair Sealer: S-3C-DA Automatic Wrapper: HS-1 DA	
<u>CONRAD SCHOLITZ AG</u> FEDERAL REPUBLIC OF GERMANY Belts (Food Contact): White Flexoglide Balschuit E200/2	"Sel-o"-Protecon" Vacuum Ham Press: SUP-20N "Sel-o"-Protecon Tenderizer PMT 40	<u>SHARPLES-STOKES</u> DIV. PENNWALT CORPORATION WARMINSTER, PENNSYLVANIA Raw Fat Heater (Tank): H-..:. "Super-D-Canter" Centrifuge: San P5400, P-600 San, P-660 San, SAN P-5000, P-3000 San, P-3400 San "Super" Centrifuge: AS-16 S/S Tank: PF-..: CF-..: ST-... S/S Super Centrifuge: AS-26	
<u>SCHUMPP SALES, INC.</u> GREELEY, COLORADO Plastic Bag Holder: 101	"Sel-o"-KS Automatic Chopper Mixer Emulsifier FD-9 Pickle Injector: SPI-440	<u>SENZA-GEL CORP.</u> NEWARK, NEW JERSEY Ham Processing Machine: L, D	<u>SHICK-TUBE VEYOR CORP.</u> KANSAS CITY, MISSOURI Sifter (Gyro-Flex): 150 Bulk Flour System
<u>SCHUTTE PULVERIZER COMPANY, INC.</u> BUFFALO, NEW YORK Pulverizer: 20	<u>SFB PLASTICS</u> BRIGHTWATERS, NEW YORK Plastic Freezer Spacer: SFB-516	<u>S AND F SHEET METAL & WELDING WORKS, INC.</u> BRONX, NEW YORK Tables: CBT, TMT, UWT, CST, SST Truck: SLTK, SHT Tanks: PKT, CBT, CKT Meat Tumbler: D-73 Conveyors: WB-1002, PB-20-... Incline Conveyor: PB-24-... Boning Conveyor: SB-85-... Cutting Conveyor: PB-33-... Viscera Inspection Conveyor: VC-90-535 Ham Mold Vacuuming Machine: CAU-X5 Cooker: ACL-... Browner: ABL-...	<u>SHINGLE BELTING COMPANY</u> PLYMOUTH MEETING, PENNSYLVANIA Ribbon Type: Hi-Cap Veethane, Hi-Cap Roundthane, Roundthane, Veethane 1 Ply Flat Type: Poly-C Belts (Food Contact): P5, P10, F6, F10, F14, F20, F22, F30, S10, S20, S30, L20D, L20C, L20S, W-1, W6, U10, U20, U30, U60, D10, D11, K5, K15, P11, U5, U11, S21 Belts (Packaged Product Only): R10, S15, L15D, R18, R20 Belts (Food Contact): REVO C., D., N..
<u>SEALRIGHT COMPANY, INC.</u> KANSAS CITY, MISSOURI Sealers: Vari-Pak-20, VP-5, VP-30	<u>K. C. SEELBACH CO... INC.</u> RHINEBECK, NEW YORK Smokehouse: "Smokemix" Continuous Sausage Process: C227	<u>G. A. SEEWER RONDO SALES</u> HACKENSACK, NEW JERSEY Dough Sheeter "Rondo" 5/4-604 A, 5/4-603-B, SMK64, SMK63 Dough Sheeter "Quarto" 10-C-800-L-001 Dough Sheet Former TBF	<u>S AND G MACHINERY CO.</u> SPRINGFIELD, MISSOURI Individual Off-Line Pressure Bird Washer with Chlorinator: TC-100, C-100
<u>SEFFELAR & LOOYEN, INC.</u> HOLLAND, MICHIGAN "KS" Stuffer: P6- "Sel-o-Protecon" Pickle Injector: SPI-.., SPI-..-S	<u>SHAMROCK INDUSTRIES, INC.</u> MINNEAPOLIS, MINNESOTA Lard Filling Machine: C-3L	<u>D. E. SHIPP BELTING COMPANY</u> WACO, TEXAS Belts (Packaged Product Only): Grip-Tex, Sno-Flake 143, Sani-Tex, Kleen-Tex 3, Ny-Top, Tuffy Special 75, Grip-Tex Special Belts (Food Contact): White-	
"Sel-o"-Protecon" Pickle Injector: SPI-.., SPI-..-S	"Sel-o"-Protecon" Bone Press: SBP-..	"Sel-o" Hind Foot Brushing Machine: SHB-20 "Sel-o" Front Foot Brushing	
"Sel-o"-Protecon" Slicer: A-301FB with			

175-PVC-C.O.S., White-175-
PVC-C.B.S., Food-King 1-W,
28-NOS, 58-NOS, 78-NOS,
Belt (Food Contact): 98-NOS,
Teflex-32, Teflex-22, Kleen-
Tex 2, White-Tex-142,
A-White-Tex-143, A-White-
Tex-144, A-Sno-Tex-Jr, A-Sno-
Tex, 29-WC, Food-King Jr,
Food-King-3W, A-Tuffy-90,
Sno-Tex-Jr, Can-Pac, "Sani-
Cleat", "PVC Cleat",

WUTTLEWORTH, INC.
WINTINGTON, INDIANA
 Slip Torque Conveyor: S-20

EGLEWOOD, NEW JERSEY
 Belts (Food Contact):
 E3/1U0/U2 FDA, E8/2U0/V5
 Belts (Food Contact): E10/M
 V1/V10 FDA

Belts (Food Contact): E3/2
 U0/U2 FDA, E2/1, U0/U2
 White Transition: E5/20/V3
 Transition: E8/2V5/V5,
 E12/2V5/V10, E18/3V5/V10
 Belts (Packaged Product Only)
 Transition: E2/1U0/U0,
 E3/2U0/U0, E12/2U0/UH,
 E8/2U0/V20AR, E12/2U0/V20FG
 Belts (Packaged Product Only):
 E8/2U0/V5 NP FDA

Belts (Food Contact):
 Transition P3/1, P5/1, P10/1,
 P27/3, E15/MV1/V1 FDA, P7/1,
 P6/2, P10/2, P14/2

SIMON-JOHNSON, INC.
KANSAS CITY, MISSOURI
Poultry Killer: (Kil-Kleen)
60-AK

SIMMONS ENGINEERING AND/OR
SIMMONS INDUSTRIES
DALAS, GEORGIA
Electric Stunner: Power Pa-
Head Puller: SHP-
Poultry Stunners: SF-5000,
PS-5100, SF-7000, PS-7100
Prescalding Conditioner:
PC-7000
Automatic Lung Machine: SL
Automatic Oil Sac Cutter:

Inspect carcasses, surfaces, and tools, equipment, and surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use. Automatic Neck Cutter and Oil Sac Remover: SNCOS-1011 if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.

SIEGLING AMERICA, INC.
ENGLEWOOD, NEW JERSEY

Belts (Food Contact):
E3/1U0/U2 FDA, E8/2U0/V5

Belts (Food Contact): E10/M
V1/V10 FDA

Belt (Food Contact): E3/2
U0/U2 FDA, E2/1, U0/U2,

White Transition: E5/20/V3
Transition: E8/2V5/V5,

E12/2V5/V10, E18/3V5/V10
Belts (Packaged Product Only)

Transition: E2/1U0/U0,
E3/2U0/U0, E12/2U0/UH,

E12/2U0/VU0, E12/2UH/UH,
E8/2U0/V20, E12/2U0/V20

Belts (Packaged Product Only)
E8/2U0/V5 NP FDA

Belts (Food Contact):
Transition P3/1, p5/1, P10/1

P27/3, E15/MV1/V10 FDA, P14/2
P6/2, P10/2,

Packing Machine (J-Pack): JPL	Packaging Machine "Packette 20": AS...;
Giblet Pack Machine: J-100 AFP	Giblet Pumping System: Chicken GPS
Deboning Turkey Shackle: TDS	Shackle Release: AKO-B
Giblet Chiller (Modular): PGCR	Selector (Electronic): SS
Turk-E-Tie Unit: TT	"YANAGIYA" Deboner: Y-300
Chicken Scalders (2-Pass): CDFPF-3	"YANAGIYA" Strainer: Y-1000
Chicken Scalders (3-Pass): PFCS-3	Chicken Scalders (4-Pass): PFCS
Turkey Scalders (2-Pass): TDFPF	Turkey Scalders (3-Pass): TDGS-3
Turkey Scalders (4-Pass): TDGS	Turkey Giblet System: TGP_
Turkey Giblet System: TGP_	Modified
Cut-Up Bin: DBC-A	Poultry Chiller: PC-48, PC-60
Poultry Chiller Rotary	Discharge Elevator: RDE
Conveyor Belt Splice: BC	Scrubber Type Picker: PS
Cut-Up Shackle: I-I-CUSS	Turkey Evisc. Shackle: CT-ESS,
TURKEY TESS	EVisc. Shackle (Straight Shank): 2 EV-SS
Rigid Eviscerating Shackle: REV	Turkey Dressing Shackle: TD-SS
Shackle: BDNR-312-SS, CDNR-312-SS	Featherator Picker: TF-CL-4, TF-CL-4, TF-CL-8, TF-TI-8
Preflight Picker: PNP-Cl, PNP-TI	Hookey Giblet Wrappier: JHGW
Lung Extractor: ALEP	Head Cutter (Single & Double): AHC
Automatic Head Cutter: AHC 11...	Packaged Giblet Elevator: GE
Automatic Eviscerator (Manual	positioning of viscera necessary for inspection.

Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) AE, AE-11, AE-111

In-Line Giblet Chilling System: LGPS

Piston Giblet Pump: CPGP

Hydro Spray Scalders: HSS

Automatic On Line Stunner: AOLS

Negative Air Offal System: NAOS

Combination Giblet Chiller: PNC-...

Giblet Water Separator: GWS

Product Conveyors: SBC

Straddle and Wing Picker: CP

Automatic Venting Machine: AVU-...

Breast Spillitter: LSBS 52-11

Automatic Killing Machine (Poultry): ASK 111

SIMPLEX FILLER COMPANY HAYWARD, CALIFORNIA

Filling Machine: 400, 440

Piston Filling Machine: AS-1, F-1

Twin Piston Fillers: T-1, Dual-F, DT-1

Pickup Funnel: PF

Slide Valve Assembly: SV

Hydra Sieve Assembly: HS

Giblet Water Separator: SGWS

Automatic Bird Unloader: RAKO

Automatic Poultry Sizing System: "Chickway" CESS

Outside Bird Washer: OBWD

Combination Bird Washer: CAWD

"Low Vac" Cavity Vacuum Unit: VCU

Inside/Outside Final Bird Washer: IOBW

Belト Picker: BF-...

Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use

with 180 F. water or solution of 20 ppm residual chlorine at point of use. LPS-...

Bird Unloader: 90 AKO

Positive Control Poultry Chiller: PCC

Giblet Wrapping Machine: HSGW

Parts Sizing Shackle: PSS

Poultry Picker: D.D.P.

Thigh and Drum Deboner: D&H CD

Poultry Sizing System: SJSS

Consisting of: Sizing Scale: 5 S S

Drop Station: SHDS

Automatic Venting Machine: AVU-...

Breast Spillitter: LSBS 52-11

Automatic Killing Machine (Poultry): ASK 111

SIMPLEX FILLER COMPANY HAYWARD, CALIFORNIA

Filling Machine: 400, 440

Piston Filling Machine: AS-1, F-1

Twin Piston Fillers: T-1, Dual-F, DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame): SC-1

"Spiralveyor" Conveyor (Galvanized Frame): SC-2

Conveyor: SSB-..., SSC-..., SSB-1

S/S Roller Conveyor: SSC-5

Powdered Roller Conveyor: SSC-6

SMALLEY MFG. COMPANY, INC.

CONCORD, TENNESSEE

Gyro Bucket Lift: 16

Flex-It Conveyor: W-4

Slicing Machine: SS

Conveyor: SD

Incline Screw Conveyor: S4-...

Seasoning Applicator: A

SMC Tumbler: ST-...0...

Pneumatic Salter: SPS-...

Noodle Picking Machine: SMC-24-5

Hydraulic Dump Station: SMC-2400

Pneumatic Diverter: SPD

Airlock: SAL

Cyclone Receiver: SCR

Incline Cleated Conveyor: LLF-...

Vibratory Feed Hopper: LLFH-...

Vibrating Conveyor: HV-...-

Gyro-Lift Bucket Conveyor: P-...SS-...

SMECO INDUSTRIES, INC.

CHICAGO, ILLINOIS

Meat-Wash Table

Continuous Chiller System: 1500

Meat Press: 100-F, 110-F, 120-F, 102, 2110

Opie Meat Press: 200F

Belt Conveyor: 302F

Conveyerized Boning Table: 1701F

Bottom Dump Bucket: 426

Screw Conveyor: 365, 366

Stuffer: 107-CB, 110-L-1, 110-L-2

S/S Vat: 430-X

Lazy Susan: 1710, 1711

Table: 235

S/S Tripe Umbrella: 606-X

S/S Tripe Washer: 630

Injecto Feed Table

Truck: 435

Fat Wash Tank: 698

S/S Tank: 110I

Conveyor: 352, 362

Koshering Table: 196

Hog Visceria Inspection Table: 304-F (sanitized with 180 F. water.)

S/S Stationary Boning Table: 202, 204

Meat Loaf Leveler: 175F, 176-F

SMITH EQUIPMENT COMPANY
CLIFTON, NEW JERSEY
 Conveyor: FQP-3643, HQP-3620,
 FT-1221, IFT-187, PCI-3676,
 FT-1849, MB-..., FC-...,
 FT-..., TT-..., FM-...,
 FI-..., BT-...
 "HAMMERLE" Vacuum Packaging
 Machine: VT-... "Supervac":
 GK-...
 "Jet injector" Pickle Injection
 Machine: PSM-...
 Continuous Vacuum Stuffer:
 RS-2000/Baby, RS-2000/Junior,
 RS-2000/Portionmat
 Dicer: MR-...
 A. O. SMITH HARVESTORE
ARLINGTON HEIGHTS, ILLINOIS
 Ice Storage Bin
 JOHN E. SMITH'S SONS COMPANY
BUFFALO, NEW YORK
 Converter: 86X
 "Buffalo" Hydra-Loader:
 E-LHM-100
 Hydra-Cutter: 3S, 5S, 8S
 Grinder: 63BG, 66BG, 66BX, 78BG,
 556, 44I
 Grinder Tray: 78BX
 Stuffer: 100C, 200C, 300C, 400C,
 500C, ...NS
 "Buffalo" Vacuum Blender: 1500,
 2000, 3000, 4000, 5000,
 10,000
 "Buffalo" Blender: 1500, 2000,
 3000, 4000, 5000, 8000,
 10,000
 Continuous Filler: Mk-11-A-...,
 MK-11-E-
 Stuffer w/Plastic Piston:
 ...CN, s/s Stuffer: SRD.
 Silent Cutter (Converter): 58XS,
 86XS
 Silent Cutter (Hydracutter):
 Mark-3 SS, Mark-5 SS,
 Mark-8 SS

Casing Applier: 1000-SM,
 1000-CM
 Mixer: MRD-35, MRD-50, MRD-60
 (This is with the understand-
 ing that suitable facilities
 will be provided to permit
 daily cleaning and inspection
 of the paddle shaft ends and
 the seals at both the drive
 and idler ends of the mixers.)
 Vacuum Mixer: MR-...
SMOKAROMA
BOLEY, OKLAHOMA
 Pressure Cooker (stainless
 steel lined) .CU-300-LM
SOLBERN CORPORATION
FAIRFIELD, NEW JERSEY
 Tumble Filler: PTF-D, PTF-Q
 Transfer Tumbler Filler: TPTF
 Product Spreader: PS-747
 Liquid Filler: 3, LF-110
VINCENT S. SONDEJ
CHICAGO, ILLINOIS
 Multi-level Boning Conveyor:
 Series 17
 Conveyors: Series 17A
SONOCO PRODUCTS COMPANY
HARTSVILLE, SC
 Nitrogen Gas Flush System:
 CCAN-10-...
SPARKLER MANUFACTURING CO.
CONROE, TEXAS
 S/S Horizontal Plate Filters:
 14D, 18D, 33D, 14S, 18S, 33S,
 12VR, 17VR, 32VR
SPECO, INC.
SHILLER PARK, ILLINOIS
 Bone Chip Collector: 4004742
SPEEDCO, INC.
BALTIMORE, MARYLAND
 Auto-Flex Storage Conveyor: 267
 Auto-Flex Collator: BM0009
 Auto-Flex Inspection Conveyor:
 BM0006
 Auto-Flex Head: 265
 Bulk Loader: BM-0029
 Automatic Stuffer: BM-0015

Belt (Food Contact): White-175-
 PVC-C.O.S., White-175-PVC-
 C.B.S., Food-King 1-W,
 28-NOS, 58-NOS, 78-NOS,
 98-NOS, Tuffy-60-COS-Green
 Teftex-32, Teftex-22, Kleen-
 Tex 2, White-Tex-142, White-
 Tex-143, White-Tex-144, Sno-
 Tex-Jr., Sno-Tex, 29-WC,
 Food-King Jr., Food-King-3W,
 Tuffy-90, 100-COS, Grey Tex,
 Food King 1-W Poly Tan, 2 and
 3 Ply Ribcleft 69, Tuffy
 80-COS Special White, Tuffy
 80-COS Special White, Sno-Tex
 Super Cleat, Poly-King 2
 White, White PVC Chevron Top,
 Tuffy 50-CBS Special White,
 Tev-Tex 22, Tev-Tex 32,
 Tev-Tex 144, Food King 3W
 with Molded Cleat,
 Can Pac.
 Belt (Food Contact): 38-NOS
 Sparks Foodthane Belting
 Belt (Food Contact): Multi-
 Temp
SPARKS BELTING COMPANY
GRAND RAPIDS, MICHIGAN
 Belt (Food Contact): Food-
 King PT
SPECIALTIES APPLIANCE CORP.
CHICAGO, ILLINOIS
 Fryer

<u>THE SPENCE CORPORATION</u> MILWAUKEE, WISCONSIN	Table: 254 S/S Shelf Truck: 6220, 6130 S/S Ingredient Bins: PB-75, PB-150, PB-250	Stand: SP-903 Packaging Machine: 500APL "Starflex" Tray Sealer: STS-512
<u>SPENCER BOILER & ENGINEERING CO.</u> SOUTH GATE, CALIFORNIA	Cutting Board: Hygenia Poly Tubs: 35', 50', 75', 52D, 80D Poly Boxes: 1720, 1740, 1760 Meat Truck, Super Poly: 10, 37, 40, 72, 96	<u>STAR SYSTEMS FILTRATION</u> <u>DIVISION</u> TIMMONSVILLE, SOUTH CAROLINA Filter Press Round w/o Pump: 4-12. to 80-24. to Square w/o Pump: 4-12-7/8. to 80-24. to 80-24. to Round w/ Sanitary Pump: 4-12-SP to 80-24./SP Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP
<u>SPLES TRADING COMPANY, INC.</u> BLOOMFIELD, NEW JERSEY	Sani-Tray: OBB 1026 Offal Racks (Galvanized): 1070, 1120	<u>STAR SYSTEMS FILTRATION</u> <u>DIVISION</u> TIMMONSVILLE, SOUTH CAROLINA Filter Press Round w/o Pump: 4-12-7/8. to 80-24. to 80-24. to Round w/ Sanitary Pump: 4-12-SP to 80-24./SP Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP
<u>SPRAY-DYNAMICS</u> LOS ANGELES, CALIFORNIA	Plastic Tanks and Trucks: PT Casing Applier: AZ-50 Silent Cutter "Taileres Vail CRI-11, CRI-11 S/S Piston Stuffer EHI-...	<u>STAR SYSTEMS FILTRATION</u> <u>DIVISION</u> TIMMONSVILLE, SOUTH CAROLINA Filter Press Round w/o Pump: 4-12-7/8. to 80-24. to 80-24. to Round w/ Sanitary Pump: 4-12-SP to 80-24./SP Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP
<u>SQUARE CO AB</u> MALMO, SWEDEN	STANDARD CONVEYOR COMPANY NORTH ST. PAUL, MINNESOTA Boning Facilities	<u>STAUFFER CHEMICAL CO.</u> <u>FOOD INGREDIENTS DIV.</u> PITTSBURGH, PENNSYLVANIA "Calgon" Automatic Ham Pumping Scale: 463600
<u>A. E. STALEY MFG. COMPANY</u> DECATUR, ILLINOIS	STANDARD METAL PRODUCTS CO. FRANKLIN PARK, ILLINOIS S/S Spiral Conveyor: SMPSC-101 Powered Turn Conveyor: 3700-C	<u>STEARN'S MAGNETICS INC.</u> <u>DIV. OF MAGNETICS INTERNATIONAL,</u> INC., CUDAHY, WISCONSIN Metal Detector-Conveyor- Reject System: MPC-100-....
<u>STAMP CORPORATION</u> MADISON, WISCONSIN	STANGE COMPANY CHICAGO, ILLINOIS Spray-A-Frank System: 100	<u>STEIN ASSOCIATES, INC.</u> SANDUSKY, OHIO Batter & Breadling Machine: S-2, L-4, L-5, L-6, MB-2B, MB-2F, E- "Mini" Batter & Breadling Machine: MB-1 Breadling Machine: S-1, L-3, MC-3, MC-3A, BR-24, MC-3J Breadling Machine (w/Plastic Drum): DB-2 Breadling Machine (w/S/S Drum): DB-1
<u>"Little Badger" Cheese Cutter:</u> 200	STA-RITE INDUSTRIES DELAVAL, WISCONSIN Positive Sanitary Pump: RS-20-1, RS-65-1, RS-150-1 S. S. Deep Fat Fryer: EM-14-SS, EM-14-DLSS	Cooling Column: CC-1 Viscosity Control Machine: V-C-1 Fryer: FB-20, FB-30, FD-65, FA-10 Deep Fat Fryer: FA-3 Pilot.
<u>STANDARD CASING COMPANY</u> NEW YORK, NEW YORK	Cheese Cutter 400 Sanitary Pumps: FP-....	
<u>STAR MANUFACTURING CO.</u> ST. LOUIS, MISSOURI	Sausage Stuffer: VOGT-Hydromat Plastic Tote Box: B-1210 Plastic Maxi-Tainer Box: BB-1135 S/S Tub: 97', 61', 63' S/S Truck: 20', 48', 36', 18', 18-C, 9', 50', 110', 112', 114', 118', 120', 125'	
<u>STAR PACKAGING CORP.</u> COLLEGE PARK, GEORGIA	S/S Drums: 30, 55, 60, 100 S/S Storing & Roasting Pans: S-107A5, S-107A6, S-107A7, S-107A8, S-107A9 S/S Top Packing & Utility	
	Loader: SP-902 Loader: SP-902	

FB-.., FD-.., PR	Feed Conveyor: F, FR, P, PR	<u>STEPHAN MACHINERY CORP.</u> COLUMBUS, OHIO	Eviscerating Shackle: 1005
Feed & Pak Conveyor: S-2, MC-3, L-4, L-5	"Combicut" Cutter: TC-...,, TC-1-.., TK-..	"Combicut" Cutter: TC-...,, TC-1-.., TK-..	Sizing Shackle: SS-5
Continuous Poultry Cooker: CPC	Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B.	Poultry Sizer: WM-1	Smoke Rack
Continuous Cooker: HZ	Vertical Cutter/Mixer: VCM 25	Poultry Scaler: 2-way, SGSS-1,	Rotating Paddle Chiller
Open Flame Broiler: OF8-1	US, VCM 40 US, VCM-12-US,	Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS 3600SS,	SGSS-2
Batter Machine: 2400	VCM-40E-US, VCM-80E-US,	4200SS	Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS 3600SS,
Conveyor "Rolla-Turn": RC-...-S	VCM-130E-US	Automatic Gizzard Splitting, Peeling, and Washing Machine:	3500-C-1
Batter Mixer: B-25, ABM-.., TM-.		Giblet Pump: GP-2A, GP-3A, GP-3B	
Automatic Batter Control: ABC-1		Heart & Liver Trim	
Dip and Chill Conveyor: DC-...,, "Force Flo" Filter: SF-6		Chiller w/Paddle Wheel	
Dipping Machine: DM-2		Unloader: RS-6	
"Speed Steak" Tenderizer: B		Chiller: RS-6, P-5	
Gas Fired Ovens: OFO-..	Sprial Conveyor: GL-APAT	Line Divider: 1 & 1 Type,	
"Force-Flo" Oil Filter: SF-7	Vat Dumper: 1951	1 & 2 Type	
"Flip Preuster": FPD-..		Gib Pack: 48-9, 48-11, 48-13	
Broader-Feeder: BF-800	STEWART WARNER CORP.	Automatic Cut-Up Machines:	
Automatic Batter Control: ABC-11	CINCINNATI RUBBER DIV.	TF-249X3F1, TF-249X3F2,	
Oil Holding Tank Assembly: OHT-77-..-..	CINCINNATI, OHIO	TF-249X3F1, TF-249X3R2,	
Automatic Batter Control: ABC-11	Belt (Food Contact): "Cinfine"	TF-249X3	
Drum Seasoner: DD-..-..	White Cleated 102	Head Puller: HP-100	
Infed Conveyor: IFC-..-..	STIMPSON COMPUTING SCALE CO.	Electric Stunner & Killer:	
Pork Skin Pellet Feed Hopper: PSH-76-..-..	LOUISVILLE, KENTUCKY	AK-10	
Ambient Cooling Conveyor: AM6-24	Computing Scale: 81-AS, 81-DS	Oil Sac Cutter: OSC-X1, OSC-2	
Appli-cators: SS-77-S, SS-77-F	JOHN E. STONEMAN, INC.	(if used prior to inspection	
Hot Oil Heat Exchanger: HX-..-..-H	POSEN, ILLINOIS	station, surfaces of machine	
Batter Applicator: T-1-.., Oil Filter: SF-..	Card Dispenser: "Danepak"	contacting carcasses must be	
Counter Flow Oven: CFO-..-..-E, CFO-..-..-G	Ham Cutter Conveyor: MC	sanitized between each use	
Fryer: Series II-G-....	STONE PACKAGING SYSTEMS	with 180 F. water or 20 ppm	
Drum Breader: DB_4_E, DB_4_H	WAUKEEGAN, ILLINOIS	residual chlorine at point of	
Breading Machine: XL-..-F_H, XL-..-J_E, XL-..-J_H, XL-..-J_E, XL-..-FF_H, XL-..-FF_E	"Rap-A-Mat" Packaging Machines:	use.)	
Charemaker/Searing: GM/S-..	S-1 HCR, S-2 HCR	Automatic Hock Cutter: H-11,	
Preduster: PD-..	STORK GAMCO	H-11-1, HC-111, A, B	
	GAINESVILLE, GEORGIA	Disc Type Picking Machine:	
	(FORMERLY GAINESVILLE MACHINE CO.)	D-1000	
	Picking Shackle (Auto): 25, 100	Paddle Type Giblet Chiller: BP	
	Eviscerating Shackle (Auto): 30, 200	Belt Conveyor: BC-SS	
	Picking Shackle (Combination): Rigid-35	Auger Chiller: SA-8	
	Turkey Picking Shackle: 300	Head Remover: HR-100, HR-100C,	
		HP-100B, HC-100C	
		Head Scaler: HS-5	
		Automatic Lung Remover: ALR-1,	
		ALR-2, ALR-2-A	
		Rigid Eviscerating Shackle:	

1006, 1006-B
Neck Skin Cutter: NSC 1, 2, 3R,
3L
Refrigerated Poultry Chiller:
RS-6-NH3, P-6-NH3, SA-NH3,
P-5
Picker: HC-111, D-111, 1200,
1120, CR-100, CR-100A,
CR-100S, F-105, F-201, F-101
Hock Picker: H-1, D-1130
Hydraulic Vat Dumper: H.V.D.
Semirigid Shackle Unloader:
SU-1000

Straddle Picker: SP-3
S/S Drain Conveyor: DF-1
Neck Breaking Machine: NB-1,
N-103, N-101, N-102,
(If used prior to inspection
station, surfaces of machine
contacting carcasses must be
sanitized between each use
with 180 F. water or 20 ppm
residual chlorine at point of
use.)

Opening Cut Machine: OC-100,
OC-100A (Surfaces of machine
contacting carcasses must be
sanitized between each use
with 180 F. water or 20 ppm
residual chlorine at point
of use.)

Eviscerating Shackle: 1000-R-1
Automatic Drawing Machine
(Manual Positioning of

Viscera for Inspection
Necessary): ADM-1, ADM-1-A
(Surfaces of machine contact-
ing carcasses must be sani-
tized between each use with
180 F. water or 20 ppm
residual chlorine at point
of use.)

Hand Operated Hand Wash Valve:
E-4

Automatic Killing Machine:
AK-1

"Stork-Gamco" Picking Machine:
D-16

Automatic Neck Skin Cutter:
FNC-B

NSC-2-A

Gizzard Elevator: GE-5

Gizzard Harvest System: M-40
(Personnel must be provided
to trim portions of digestive
tract not removed by the
machine.)

Infeed Supply Belt: MB

Gizzard Harvester: M-40

Gizzard Elevator: GIZ-4

Gizzard Inspection & Trim

Table: M-1

Gizzard Tumbler Washer: GTW

Gizzard Defatter: DF

Offal Vacuuming System: VT

Picker L-2-B

Hock Cutter: LC-1, LC-2

Scalder: SM and DM

Stunner: B-5, CS-1

Killer: B-6, B-6-A

Picker: FP-1, D-16-GT

"Draw-Vis" Eviscerator (For
frying chickens only. Manual
positioning of viscera for
inspection necessary): P-40
(Surfaces of machine contact-
ing carcasses must be sani-
tized between each use with
180 F. water or 20 ppm
residual chlorine at point
of use.)

Poultry Eviscerating Shackle:
ES

Poultry Dressing Shackle: DS

Tendon Puller: TP-1

Foot Unloader: FU-1575-B

Head and Trachea Puller: HT-1

Automatic Bird Unloader: L-S

Automatic Eviscerating Machine

(Manual positioning of
viscera for inspection
necessary): P-24-1 (Surfaces
of machine contacting
carcasses must be sanitized
between each use with 180 F.

water or 20 ppm residual
chlorine at point of use.)

Infeed Conveyor: AFB, AFF
Final Water Changer: FWC-B

Automatic Sizer: S-100A,
SS-100A
S.S. Bird Tumbler: BT-2
Shackle Unloader: SU-90, SU-180
Inside/Outside Chicken Washer
CW-1

Outside Chicken Washer OW-1
Auger Counter Flow Poultry
Chiller C-111
Gizzard Inspection Station
with Peelers M-11-A

Automatic Vent and Opening
Machine: V-16. (Surfaces of
machine contacting carcasses
must be sanitized between
each use with 180 F. water
or a solution of 20 ppm
residual chlorine at point
of use.)

Automatic Circular Drawing
Machine: CDM-1. (Surfaces
of machine contacting car-
casses must be sanitized
between each use with
180 F. water or a solution
of 20 ppm residual chlorine
at point of use. Manual
positioning of viscera
necessary for inspection.)

Bagger: PRS-HD
Poultry Chiller: P-6
Poultry Cut-up Machine:
C-5000-A

Poultry Stunner: CS-2. Stunner
is not to operate without the
perforated grill permanently
installed in such a manner
that the water level is
inch above the grill surface.
Breast Deboning Machine: BD-1
Automatic Circular Drawing Machine:
CDM-1 (Surfaces of machine
contacting carcasses must be
sanitized between each use
with 180 F. water or a
solution of 20 ppm residual
chlorine at point of use.)
Manual positioning of viscera
necessary for inspection.)

Bird Counter: BC-1	Meat and Poultry Inspection Manual.	Tripe Washer: SSUTW
Final House Inspection Machine: FIM-12	Patty Packing Table: SSPPT	Patty Packing Table: SSPPT
Inside Outside Final Bird Washer: RP-12	Stuffing Table: SSST	Stuffing Table: SSST
STRICKLER-DEMOSS MFG. CO. DES MOINES, IOWA	Head Inspection Stand: SSHIS	Head Inspection Stand: SSHIS
Gizzard Machine: M-60	S/S Screw Conveyor: SSSC-..	S/S Screw Conveyor: SSSC-..
Poultry Scalding Hood: ESH	Meat Pump: SSMMP	Meat Pump: SSMMP
Gizzard Inspection Table: M-1-A	Tamales Machine: SSTM	Tamales Machine: SSTM
Automatic Circular Drawing Machine: CDM-20	SUPERIOR PACKAGING EQUIPMENT COMPANY, CARLSTADT, NEW JERSEY	SUPERIOR PACKAGING EQUIPMENT COMPANY, CARLSTADT, NEW JERSEY
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)	Automatic Cartoner: 30MP	Automatic Cartoner: 30MP
Automatic Vent and Opening Machine: V-20	SUPERIOR STAINLESS, INC.	SUPERIOR STAINLESS, INC.
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)	DELEVAN, WISCONSIN	DELEVAN, WISCONSIN
Turkey Gizzard Harvester: M-20T	S/S Air Operated Shut-off Valve: K67-...; K69-...	S/S Air Operated Shut-off Valve: K67-...; K69-...
Giblet Chillers: 1-BP, 2-BP, 3-BP	S/S Air Operated Divert Valve: K67-..., K67-9-..., K69-7-..., K69-9-...	S/S Air Operated Divert Valve: K67-..., K67-9-..., K69-7-..., K69-9-...
Circular Halving Machine: CHM-20	S/S Butterfly Valve: K51	S/S Butterfly Valve: K51
STRONG-SCOTT MFG. COMPANY MINNEAPOLIS, MINNESOTA	S/S Low Flow Air Valve: K80	S/S Low Flow Air Valve: K80
Ribbon Blender: B-1MXS	DLFA	DLFA
Turbulizer: TCS-...		
Infeed Conveyor: AFB, AFF		
SUMMIT PRODUCTS COMPANY BRIGHTON, MICHIGAN	SAMI SVENDSEN LTD.	SAMI SVENDSEN LTD.
Ham Slicer: VSD--6RU	Insca-Matic Casing Sizer: I	Insca-Matic Casing Sizer: I
SUPER PRODUCTS COMPANY CINCINNATI, OHIO	SWAN ENTERPRISES	SWAN ENTERPRISES
Boning Table: SSBT	ST. CLOUD, MINNESOTA	ST. CLOUD, MINNESOTA
SUPERIOR FABRICATION FORT WORTH, TEXAS	Oil Gland Cutter: OGCC-1	Oil Gland Cutter: OGCC-1
Lazy Susan: LS-...		
Conveyor: OC-...		
Boning Table: BC-...		
Stationary Boning Table: SSSBT		
Trimming Table: SSTM		
Double Station Boning Table: SDSBT		
Head Work and Trim Table: SHWTT		
Ham Pump Table: SSHPT		
Head Flush Cabinet: SSHFC		
Pluck and Gutlet Trim Table: SSSPCTT, SSDPGTT		
Revolving Head Flush Cabinet: SSRHFS		
R. HOWARD STRASBAUGH, INC. LONG BEACH, CALIFORNIA	SYLVANIA ELECTRIC PRODUCTS, INC.	SYLVANIA ELECTRIC PRODUCTS, INC.
Cheese Cutter: 5AR-78H	DANVERS, MASSACHUSETTS	DANVERS, MASSACHUSETTS
STRAITS-RAY CO. MINNEAPOLIS, MINNESOTA	Germicidal Lamps, Non-ozone: G8T5, G15T8, G30T8	Germicidal Lamps, Non-ozone: G8T5, G15T8, G30T8
Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L	Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, and WL782L-30 Lamps): SP-91		
Ultraviolet Lamp: SRCL-30		
Note: The above lamps must be used in accordance with Part 7, para. 7.16(b) of the		

Manufacturer or Distributor and Type and/or Model

<u>SYMCO ENTERPRISE, INC.</u> <u>INDEPENDENCE, OHIO</u> Screw Conveyor: 421-1UA	<u>TEE-PAK INC.</u> <u>CHICAGO, ILLINOIS</u> Casing Sizer Beef Stick Reeler: BR-7729	<u>THERMODYNAMICS CORPORATION</u> <u>BROKEN ARROW, OKLAHOMA</u> Pallets (Plastic): TR-048040-M, TR-048040-MS
<u>SYNTRON, DIVISION OF FMC CORPORATION</u> <u>HOMER CITY, PENNSYLVANIA</u> Vibratory Feeder: F-TOC	<u>TEKNOR APEX COMPANY</u> <u>PAWTUCKET, RHODE ISLAND</u> Cutting Boards: "Sani-Tuff" H, "Teknacut"	<u>TEC, INC.</u> <u>POSEN, ILLINOIS</u> Vacuum Packaging Machine: CB-R TEC-1001 Infeed Conveyor: 2000 M&H Packaging Machine (Sureflow): E. F. 45- E. F. 45-
<u>TACONIC PLASTIC, INC.</u> <u>PETERSBURG, NEW YORK</u> Belt Teflon Coated: 27-200	<u>TELE-SONIC TRESKOTT</u> <u>LONG ISLAND CITY, NEW YORK</u> Paramatic Sealer: 1517 Bagger: 26-MB Wrapping Machine SW-80	<u>THIRY-KONDOR ENGINEERING & MACHINE CO.</u> <u>BROADVIEW HEIGHTS, OHIO</u> Sausage Cutter: 4003
<u>TARAS, INCORPORATED</u> <u>CORNELIA, GEORGIA</u> Meyn Broiler Unloading Station: BU-1072	<u>T.E. M. MFG. CO.</u> <u>BLUE ISLAND, ILLINOIS</u> Conveyor: 9471	<u>L. C. THOMSEN AND SONS, INC.</u> <u>KENOSHA, WISCONSIN</u> S/S Sanitary Centrifugal Pumps 4, 5, 6, 8
<u>TACONIC PLASTIC, INC.</u> <u>PETERSBURG, NEW YORK</u> Belt Teflon Coated: 27-200	<u>TEXAS AMARILLO SYSTEMS CO.</u> <u>AMARILLO, TEXAS</u> Horizontal S/S Surge Bin: TB-1, TB-1A Boning Table: BT-1 Conveyor: FG-1, FG-4 Meat Wash Table: MW-1 Belt Conveyors: FG-A, FG-2 Cattle Jaw Bone Puller: JP-101 S/S Shroud Pin Tank: PC-108 Edible Surge Bin: ESB-1 "Tasco" Hide Side Puller: SPH-109	<u>TIGERFLEX CORPORATION</u> <u>ELK GROVE VILLAGE, ILLINOIS</u> Material Handling Hose (Food Grade): Series WT, FT
<u>TARAS, INCORPORATED</u> <u>CORNELIA, GEORGIA</u> Meyn Broiler Unloading Station: BU-1072	<u>THAYER SCALE/HYER INDUSTRIES INC.</u> <u>PENMBROKE MASSACHUSETTS</u> Bridge Breaker Bin Discharger: BTU-...S.M.	<u>TIPPER TIE DIVISION</u> <u>RHEEM MANUFACTURING COMPANY</u> Union, New Jersey Double Clipper: D-137B, D-187 Clippers: C-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-186-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-186-RP, A-187C, AZ2295A, AZ2495A, AZ2590A, Z3207, Z4122, Z4124, Z4125, Z4126, Z4127, Z4128, Z2207, EN1200, EN1201, Z9101, Z9102, Z986-L, Z986-RP
<u>TAYLOR INSTRUMENTS, DIVISION OF SYBROON, ROCHESTER, NEW YORK</u> Liquid Level Transmitter: 300T Series	<u>THAYER SCALE/HYER INDUSTRIES INC.</u> <u>PENMBROKE MASSACHUSETTS</u> Bridge Breaker Bin Discharger: BTU-...S.M.	<u>CLIPPER-VAC:</u> E, C, F-A-417-LC (Tipper Tie) Unit: PR-465L Tipper Clipper: Rotomatic II, RV136D, RV136LD, RA136D, RA136LD
<u>TECKTON, INC.</u> <u>WALTHAM, MASSACHUSETTS</u> "Cryo-Food" Liquid Nitrogen Freezer: CF-1	<u>THERMALJET LTD.</u> <u>DIVISION GROW GROUP INC.</u> <u>LOUISVILLE, KENTUCKY</u> Thermaljet Cooker: 1000 A Cooker Thermodyne: THS-..	<u>THERMALJET LTD.</u> <u>DIVISION GROW GROUP INC.</u> <u>LOUISVILLE, KENTUCKY</u> Thermaljet Cooker: 1000 A Cooker Thermodyne: THS-..

(Press Tie) Unit
Clipper Vac Machine: G with
AZ4100, F with conversion kit
2132, F-A487LC, F-A487C, H
with AZ2100L Clipper
Tipper-Matic: A, V
Vacuum Packaging Machine:
ROTA-MATIC 111, 111
Koma Tipper Clipper: KTC-1
Kuko Clipper: KTC-1
Sturff N Clip: 101
LN2/CO2 Attachment for Clipper
Vac Machines
Revov-A-Clip: 101, 102, 103
Auto Chub Machine: 101
Double Clip Machine: DCA-E
Clipper Machine: Z2----, Z3----, Z4----

E. H. TICHENER & COMPANY
BINGHAMTON, NEW YORK
(Poultry) Shackle: 1727
Picking Shackle: 1452, 1535
Combination Shackle: 1450
Eviscerating Shackle: 1436,
1451, 5500

TOBY ENTERPRISES
SO. SAN FRANCISCO, CALIFORNIA
Slicers: 480-H, 500, 600, 600D,
700, 500A, 600A, 700A, 2100-5,
600B, 2100A----, 2100--.
Interleaver Machine: 779, 1430
Slicer/Slicer: 770, 775
Toby Dropper: 703-D
Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA----,
MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920
Shelling Conveyor: 3105
Collater Auto Feeder: 3150,
3151.
Slicer: 2600

Wrapping Machine: 30, 32, 640
Micro Scales S.S. Platter w/
Molded Plastic Housing:
3165, 3185
Bench/Portable Scale: 2085
S/S Bench/Portable Scale:
1985

TOKAI RUBBER INDUSTRIES, LTD.
LOS ANGELES, CALIFORNIA
Belt (Food Contact): "Vinystar"

TOLEDO SCALE
DIV. OF RELIANCE ELECTRIC CO.
COLUMBUS, OHIO
Bench Scales: 1070, 2020, 2061,
2071, 2081, 2091, 2072, 2082,
1071, 1072, all W/S/S platform
and a stand
Bench Artery Pump Scale: 2052
W/S/S platform and a stand
Portable Scales: 2120, 2181,
2481, 2881, 2182, 2822, 2084,
2184, 2086, 2186, 2886, all
W/S/S platform and a stand
Net Weight Scale: 3011, 3012,
3021, 3031, all W/S/S plat-
form and a stand
Fan Scale: 3111, 3180, 3700,
3710, 3720, all W/S/S plat-
form and a stand
Beam Scale: 4180 W/S/S platform
and a stand
Pre-Pack Scales: 8001, 8300,
8301
Checkweigh Scale: 9459, 9460,
9463
Combination Bench Scale: 9869
W/S/S platform and a stand
Micro-Scale: 3165
Micro-Scale, W/S/S Platter
Cover: 3185
Food Choppers: 5324-S, 5460-S,
5522-S
Slicer: 5410A-DA, 5402-DA,
5405-DA, 5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA,
5207-DA, 5208-DA, 5300-DA,
5301-DA, 5302-DA

S.S. Weigh Plate Scale: 2300
TOMCO EQUIPMENT COMPANY
LOGANVILLE, GEORGIA
Snow Applicator T/B Applicator:

6
CO2 Snow Applicators: 6.....,
6A....., 6B....., 6B
CO2 Snowing Hoods: K-503.....
Wall Mounted CO2 Snowing Hoods
w/Exhaust System: 504
CO2 Snowing Horn (For demon-
stration purposes only--ade-
quate ventilation must be
provided): 5
Dry Ice Extruder: DE-79-RB

TON-TEX CORPORATION
PARAMUS, NEW JERSEY
Belts, Food Contact: White, 2 &
3 Ply "Special" Polymaster;
White, 2 & 3 Ply "All Temp"
Polymaster; 3 Ply "Standard"
Polymaster; White, 4 Ply,
"Sidelwall"; Tan, 4 Ply,
"Sidelwall"; 3, 4, & 5 Ply,
"Standard" Purotex; 3, 4, & 5
Ply "Heavy" Purotex; 3 Ply,
"Heavy" Polymaster; 4 Ply
Heavy
Pur-O-Tex Teflon Coverec;
3 Ply
Heavy Poly-Master
Belts (Fully Packaged Product):
Grid Tread, 3 Ply "Standard",
Purotex; Grid Tread, 3 Ply
"Heavy" Purotex; Grid Tread,
4 Ply "Heavy" Purotex (belts
with cotton carcasses must
have edges sealed with an
acceptable compound.)

GIACOMO TORESANI S.P.A.
MILAN, ITALY
Tortelliini Machine: MT 265A,
MT 135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A,
SFA/300A, SFA/600A,
SFA/610A, SFA/140

Manufacturer or Distributor and Type and/or Model

Raviooli Machine: MR 265A, MR 135A, MR 540A Lasagne, Cannelloni, Manicotti: LC/200/3	Sanitizer for Slasher & Skinner: 21 Brine Filter: 9, 10 Take-Away Conveyor: 19 Link Separator: 200 Bacon Skinner: 9700	BAR..LR, SBF..R, SBF..SC, SBF..SCA, SBF..SCAR, SBAR.., SBAR..LR Ice Racks: 202-.....
<u>TORSION BALANCE COMPANY</u> CLIFTON, NEW JERSEY Table Scale: To-SS		<u>TUTHILL PUMP COMPANY</u> CHICAGO, ILLINOIS Hopper Pump (Ulrich): W/316-S/S S/S Sanitary Pumps: 5A., 10, 16, 25A., 65, 125
<u>TOTE SYSTEMS</u> BEATRICE, NEBRASKA Tote Bins, Dry Products Only: 311501		U
<u>TRAYCO, INC.</u> LAPEER, MICHIGAN Karttub: KT-11 Tub: KT-8		<u>UHRDEN, INC.</u> SUGAR CREEK, OHIO Cart & Drum Dumper: TD-F, THD-F, TC-F
<u>TOWNSEND ENGINEERING COMPANY</u> DES MOINES, IOWA Belly Skinner: 800, 800-S, 900 Membrane Skinner: 66-A Peeler: Ranger-Apollo, Ranger- Callisto Frank-A-Matic Machines: DB-1, DB-2, DB-3, DB-4, DB-4A, DB-6A Utility Pork Skinner: 400, 500 Ham Fatter Attachment: 12 Ham Skinner & Fatter: 412 Ham Shank Skinner: 400-S Butt Fatter Attachment: 22, 23 Butt Skinner & Fatter: 422 Pork Cut Skinner: 35-A Ham Fatter Attachment: 46-A Liver Loaf Fat Attachment: 38-A Continuous Jowl Slasher Skinner w/Sanitizing System: 914/21 Sterilizing Hood Attachment: 20 Liver Loaf Attachment For Model 800 & 814 Bacon Skinner: 16S, 16D Turnover Attachment for Model 800 Bacon Skinner: 18 Membrane Skinner: 600, 700, 700A, 700AP	<u>T.R.C. (TECHNOLOGY RESEARCH COMPANY)</u> HARRISONBURG, VIRGINIA Save-Sight Activated Valve: 10DC-5	<u>UNARCO FOOD HANDLING DIV.</u> <u>UNARCO INDUSTRIES, INC.</u> SAN ANTONIO SPRINGS, CALIFORNIA Meat Preparation Tables: NMT-(...) Boning Tables: NBT-(...) Trim Tables: NTT-(...) Meat Lug: CSL-8 S/S Tables: SSBT-..... SST-....., SSMT-..... SSTS-....., SSTS-..... Plastic Meat Lug: CSL-8 Plastic Product Platters (Trays): CSP..W S/S Ledge Tray Cart: WLS, NLS Cart: NCD ..H Carts: NKG, NLD S/S Meat Trays: DSS, DSS-..... Carts: NKW ..SU, NKW-...KD Lugs: PLG-..
<u>TRI-CANADA, INC.</u> BUFFALO, NEW YORK S/S Kettles: TO-150, TO-200, TO-250, TO-300, TO-400 Cover: TCL-C2800-4047 Chute: TLC-2800-4048 Basket: C-2800-4049-R-1-R2 S/S Rotary Pump: ND		<u>UNILOK, BELTING DIVISION OF GEORGIA DUCK & CORDAGE MILL</u> SCOTTDALE, GEORGIA (Belts with cotton carcasses must have edges sealed with an acceptable compound.) Belts (Food Contact) White, Tan, Mint, Green: PVK 70 PCXMSK, PVK 80 PCXMSK, PVK 90 PCXMSK, PVK 120 PCXMSK, PVK
<u>TRI-METALIST, INC.</u> MUNSTER, INDIANA Incline Screw Conveyor: TM-2000 Meat Scales and Bagger: EM-6500		
<u>TURBO REFRIGERATING COMPANY</u> DENTON, TEXAS Ice Maker: BAR-56, BF285CA Ice Machines: BF..R, BF..SC, BF..SCA, BF..SCAR, BAR..,,		
Picnic & Ham Shank Skinner: 35 Membrane Skinner w/Catch: 600-S Pan & Screen Injector: 190, 1200, 1400 Slasher & Skinner (Not to be used for slashing Jowls): 814, 814-S, 914		

Manufacturer or Distributor and Type and/or Model

150 PCXMSK, PVK 100 CT, PVK
120 CT, PVK 150 CT, PVK 75,
V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK
100 PCXMSK, PVK 180 PCXMSK,
PVK 225 PCXMSK, PVK 900 PFC
Belts (Packaged Product Only)
White, Tan, Mint, Green:
PVK 80, PVK 100, PVK 120,
PVK 150, PVK 225, PVK 350,
PVK 470, PVK 610, PVK 750,
PVK 1010, PVK 1210, PVK 100
FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS,
PVK 120 RTXFS, PVK 150 MRTXFS,
PVK 100 CTXFS, PVK 120 CTXFC,
PVK 150 CTXFC, PVK 100 RTXFC,
PVK 120 RTXFC, PVK 150 RTXFC,
VK 90, VK 120, VK 150, VK 200,
VK 250, VK 300, VK 400

UNIROYAL PLASTIC PRODUCTS
DIV. OF UNIROYAL, INC.

CHICAGO, ILLINOIS
Tote Box: 3..., 4..., 5...

UNIMACO INC,
MANHASSET, NEW YORK
Emulsifier (Microcut): MCH-D-30,

MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.
CHICAGO, ILLINOIS

Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap):
D, NP

Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kryos

Precision Sizer: 400-C, 400
Series F

Precision Sizer w/Loop Device:
400 Series FL

Liquid Nitrogen Freezer:
CFF-..., DFF26-Series

Evacuator: 910A, 911
Bagger: 900-A, 901, 902

Poultry Bagger: 1200
LN2 Batch Chiller: 300-S, 350-S
Bonewrap Dispenser: 980
Stuffing Horn Assembler: 500
Automatic Sizer: "Shirmatic" 405H,
405K

UNION STEEL PRODUCTS
ALBION, MICHIGAN
S/S Conveyor or Belt: Tv-Matic
S/S Dough Trough: Series 3400 &
400

UNIROYAL INC.
MIDDLEBURY, CONNECTICUT
Belts (Food Contact): Little
Giant, White, Black, Tan,
Green, Burnt Orange. Food
Flex, White, Black, Tan,
Green, Burnt Orange. Food
Flex II, White, Black, Tan,
Green, Burnt Orange. Us Flex,
White, Black, Tan, Green,
Burnt Orange. General Purpose,
White, Black, Tan, Green,
Burnt Orange. (Belts with
cotton carcasses must have
edges sealed with approved
sealant.)

UNISOURCE PACKAGING COMPANY
DANIELSON, CONNECTICUT
Packaging Machine: P
Formapack Machine: 330, 420

UNITED INDUSTRIES INC.
A.J. FISH OVEN COMPANY
BELoit, WISCONSIN
Revolving Tray Oven: HD-DA
Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICA
CLIFTON, NEW JERSEY
Single Beam Scale: 4801-S
Dial Bench Scale: 6510-S,
6520-S, 4811-S, 4812-S,
4813-S

Bench Weigh-O-Gram: 4832-S,
4833-S
Vu-Weigh Scale: 6550-S, 6560-S
Weigh-O-Gram Scale: 6570-S
UNIVERSAL PACKAGING, INC.
HOUSTON, TEXAS
Vertical Form, Fill and Seal
Packaging Machine: Mark....

URSCHEL LABORATORIES
VALPARAISO, INDIANA
Tenderizer: T-T
Slicer: CC, OV
Comitrol (w/Impellers-61682,
61733, 61757): 2100
Comitrol (w/Impeller-60374):
3600
Comitrol (w/Accepted Impeller):
3640, 3660, 3675
Transverse Cut Slicer: "0"
Bias Cut Slicer: "0C"
Dicers-Not acceptable for
processing frozen meats due
to possibility of metal con-
tamination from broken
blades: G-A, H-A, L-A,
RA-A, SL-A, J-A, CD-A, HX-A,
GX-A
Comitrol: 1300, 1500, 1800,
1400, 1700, 3000

USAC TRADING CO.
COLD SPRING, KENTUCKY
Vertical Hog Skinner: VSM-100

U.S. STEEL CORP
PITTSBURGH, PENNSYLVANIA
Plastic Pail

U.S. CLIP CORP.
LOS ANGELES, CALIFORNIA
"Poly-Clip" Machines: SCD, SCH,
DCH, DCD, SCA, FCA, DCE-3,
ECD
Vacuumizer: 1
Shrinker: SK-
Vacuum Clip Machine: VCK-....

Manufacturer or Distributor and Type and/or Model

<u>U.S. STEEL SUPPLY, DIV. U.S. STEEL CORP.</u> , TAYLOR, MICHIGAN	<u>VAC-AIR INC.</u> MILWAUKEE, WISCONSIN	"Meshlok" 90 degree Power Turn: 2447-MM, 2447-MM...- 2447-MM. .-. 3-Way Flex Conveyor: (Packaged Product Only) 2697-MM
S/S Belt (without hinge clips): Flex-Grid S/S Flat Wire Belts: USD-2 (1x1 Mesh), USD-3 (1/2x1 Mesh)	Vacuum Lifting Machine Nozzle: DCV-1, DCV-2 Lung & Kidney Removal Nozzle: VA	<u>VI-CON, INC.</u> <u>PORTLAND, OREGON</u> Vibrating Conveyor: C-70
<u>U.S. TYMPANITE COMPANY</u> DEDHAM, MASSACHUSETTS	Turkey Neck & Neck Knife: BAK, BAK-H Hock & Neck Knife: BAK, BAK-H	<u>VICTOR BALATA TEXTILE & BELTING</u> <u>CO., EASTON, PENNSYLVANIA</u> Belts (Food Contact): Supreme- 100, Lite-N-white, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs 1" apart, ROH Belting with Solid Molded Nitrile Cleat, PVC P-120 Belts (Fully Packaged Product): Victor 475 White or Black, Victor Green Teflon, Multi-V, Victor LF, Victor Tan Incine, Victor Pyramid Rufftop, Easton Whitecote, ROH Ruff Top, PT Ruff Top Belts (Fully Packaged Product and Dry Materials): Easton White Cotton, Palmetto (belts with cotton carcasses must have edges sealed with an acceptable compound.) Belts (Food Contact): PVC- 90-CFWX, PVC-120-CFWX, PVC- 150-CFWX
<u>UTENSICO</u> PORT WASHINGTON, NEW YORK	S/S Stac-Pac Tub S/S Vertical Tanks w/o Agitator and/or Baffles: VT-... S/S Drums S/S Vertical Tank: VT-38 Plastic Cone Bottom Tank (Natural Color): CC-30 Gal, CC-55 Gal Plastic Cylindrical Tank (Natural Color): CF-5 Gal to CF-82 Gal Plastic Drum (Natural Color): GP	<u>VACUDYNE CORPORATION</u> CHICAGO HEIGHTS, ILLINOIS Vacuum Cooker/Cooler: VCC-... <u>VALLEY VIEW MFG. COMPANY</u> DALLAS, TEXAS Multi-form Food Machine: 1 & 2 Count-Stack Machine: 2 <u>VALMEC INC.</u> FENTON, MICHIGAN Transfer Conveyors: 200, 201, 202 Take Away Conveyor: 203 <u>VAN'S INTERNATIONAL</u> SILVER SPRING, MARYLAND Low Voltage Electronic Stimulator: KO2 Electric Stimulator: KO-1 <u>VANMARK CORPORATION</u> CRESTON, IOWA Hydro lift (For Vegetables Only): 41
<u>UTLICON</u> FORESTVILLE, CALIFORNIA	Plastic Drum Liner (Natural Color): TDL, SDL Plastic Pickle Tank (Natural Color): 100 Plastic Rectangular Tanks (Natural Color): R-12x6, 12x12, 12x15, 12x24, 15x15, 15x18, 15x24, 18x18, 18x24 Plastic Stock Pots (Natural Color): SP-5 Gal, SP-10 Gal Plastic Trucks (Natural Color): 37, 40, 72, 96, 144 Palletvat: 175, 200, 230, 260 S/S Trucks: 28, 28C, 19, 50, 68, 86	<u>W. B. VAN NEST COMPANY</u> EXCELSIOR, MINNESOTA Conveyor: FHC1-... Boning Table: FHC-... <u>VARIAN COMPANY</u> PALO ALTO, CALIFORNIA Micro-Wave Oven: CSS-120-3000 <u>VELTEN & PULVER INC.</u> CHICAGO RIDGE, ILLINOIS Conveyor: Linklok
Turntable: STT Twin Turntable: TTT		<u>VITA-AIRE PROCESS COMPANY</u> MILWAUKEE, WISCONSIN Ultraviolet Device: Lamps must be replaced every 12 months

be used in accordance with Part 7, para. 716(b) of the Meat and Poultry Inspection Manual.

VILTER MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Nugget Ice Machine: VIM 25-RA

VOGL AND SONS MACHINE CORP.
SOLBROOK DIVISION
EAST FARMINGDALE, NEW YORK
IMA TORTELLINI MACHINE: MGT 250

Tortellini Machines: MGT..P/..., AA. Ravioli/Tortellini Machines: MGC..P/... R/N... Sheeter/Kneaders: SA..., CA....

VORTRON & ASSOCIATES
BELoit, WISCONSIN
Smoke Sticks
Smokehouse "Premier": HL, TR, TR-2

Ham Pumper: Comcure
Vacuum Tumbler: 250
Smokehouse: 380
Vacuum Meat Tumbler: 40, 50, 60
Sausage Link Cutter: 600

VOSS BELTING & SPEC. COMPANY
CHICAGO, ILLINOIS

Conveyor Belt (Food Contact): 8-0Z, 15-0Z.
Belts (Food Contact): Vosstex - 0902 TCP, 0903 TCP, 1504 F, 0902 P, 1202 P, 1203, P, VM90C.O.S.
(Cotton carcass belts have edges sealed with approved sealant.)
Belts (Packaged Product): Vosstex - 1502 WRT, 1503 WRT, 1503 NRT

VOTATOR DIVISION CHEMETRON CORP.
LOUISVILLE, KENTUCKY
Heat Exchanger: Swept Surface Votator, Unit B: "Quiescent", Agitated
Votator Turba-Film Processor: G-...
42-216-401137-BOI

VOLTARc TUBES, INC.
FAIRFIELD, CONNECTICUT
Belts (Food Contact): Volta-M, Red, Volta-W, White
Belts (Food Contact): Volta - FH, White, Yellow
Belts (Food Contact): Volta - FH, White, Yellow

ULTRAVIOLET LAMPS: G10T51/2L, G36T6, G64T6L, 782L20, G36T6L, G64T5L, 782L10, 782L30, (These lamps must be used in accordance with Part 7, paragraph 7.16(b) of the Meat and Poultry Inspection Manual.)

VON OPEL CORP.
WESTFIELD, NEW JERSEY
Drum Motor

S/S GAS Range: 1.7856A, 1.7854A, 1.7853-72A
Food Steamers: VL, VL-A, VS-A
Oven: ET8
Electric S/S Braising Pan: G-...
W

WALDORF COMPANY
ARKANSAS CITY, KANSAS
S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

WALKER STAINLESS EQUIPMENT COMPANY
ALHAMBRA, CALIFORNIA
Conveyor: 4001-A

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO
Vertical Packaging Machine: G-IM
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader: G-...-..., L-...-..., N-...-..., W-...-..., P-...-..., Q-...-..., R-...-..., J-...-..., S-...-..., T-...-...,
Patty Loader: 01526
Patty Stacker: 07875
Frank Loader: W4-IM4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor: 08079
Liver Chunker: D2R

WASHINGTON PACKAGING DIVISION OF CAM INDUSTRIES, INC.
KENT, WASHINGTON
"Versa Wrap" Packaging Machine:
3-... F

"Versa Wrap" Wrapping Machine: 40	<u>WELDOTRON CORP.</u> PISSCATAWAY, NEW JERSEY	<u>WESTLAKE PLASTICS COMPANY</u> LENNI, PENNSYLVANIA
"Form Wrap" Packaging Machine: 20	Shrink Wrapper: 1451 Wrapping Machines: A44-P, A-12, A50ST, A-40	Cutting Board <u>WESTRILCO, INC.</u> MARYSVILLE, OHIO
<u>WAUKESHA FOUNDRY COMPANY</u>	Horizontal Wrapping Machine: 1472	S/S Mixing Nozzle: 3-79
"Sanitary Type" Pumps: ...DO, ...GT, ...TO, ...RF.,, 60, 130, 134, 220, 320, 30, 34	Film Wrapper and Sealer: 6401-5L Series"! Automatic Infeed Conveyor: 244A Wrapping Machine L Sealer: 644-5	<u>WEYERHAEUSER COMPANY</u> ELGIN, ILLINOIS "Corr-Vac" Vacuum Bag Sealer: Mark I...
Shear Pumps: SP- Meter Flow Pumps: MFC- AMF	Wrapping Machine: 1651A, A448H, A448N	<u>WHEELABRATOR-FRYE, INC.</u> MISHAWAKA, INDIANA S/S Pumps: P-160-S, P-161-S
Colloid Mill: MS	Automatic Stretch Wrapper: A-4	<u>WHEELABRATOR-FRYE, INC.</u> MISHAWAKA, INDIANA S/S Pumps: P-160-S, P-161-S
<u>WEBLINE INDUSTRIES, INC.</u> SHREVEPORT, LOUISIANA	<u>WELLS MFG. COMPANY</u> THREE RIVERS, MICHIGAN	<u>WHIRLPOOL CORPORATION</u> ST. PAUL, MINNESOTA
Conveyor: WS-...-.	Well Saw (One Piece Blade): 404, 424, 444, 464 Saw: 504	Ice Maker: CETH6AE, with Ice Bin: CECBSS
<u>WEIGH RIGHT AUTOMATIC SCALE CO.</u> JOLIET, ILLINOIS	<u>WENGER MANUFACTURING CORP.</u> SABETHA, KANSAS	<u>WHITE J. WHITE</u> New York, New York Freezing Conveyors: 700
Weight Cell-Dry Product: PMB-... (For dry product only).	Former F-20 S/S Smoking and Cooking Oven: 36 Oven Cutter/Spreader Assembly: 36 Forming Extruder: F-155	<u>WHITE CAP DIV.</u> <u>CONTINENTAL CAN COMPANY, INC.</u> CHICAGO, ILLINOIS Capping Machine: VELJG, VELJ, VDMLG, VDMLHG, VELHG, VFLJG, VGLJG, 20R46A, 20R46B, 20R46C, 20R46D Cap Hopper: HP-11000, 6R17, 6R25, 6R26, 6R17-D Head Spacer (For product packed in brine or water only): 5R15
<u>WEIGH-TRONIX</u> FAIRMONT, MINNESOTA	<u>WESTERN DAIRY PRODUCTS</u> DIV. OF CHELSEA INDUSTRIES, INC. SAN FRANCISCO, CALIFORNIA	<u>WHITLEY'S ENTERPRISES INC.</u> COOKIT DIVISION WILSON, NORTH CAROLINA Cooker: OTC...TBW
S/S Bench Scale: BS-....	"Convair" Emulsifier: 76 Clipping Machine: DK-1060 "Catchall" Metal Trap Pump: 118	<u>WILCOX MFG. COMPANY</u> STOCKTON, CALIFORNIA Trough Conveyor: STC-0117 Flat Pan Conveyor: SFP-0117 Screw Conveyor: SSC-0119 Wire Mesh Conveyor: SWMD-0117
<u>WEILER & COMPANY</u> WHITEWATER, WISCONSIN	Grinder: 1162, 1666, 6, 7, 863, 868, 1109, 1166, 1167, 16, 1668, 1612, 1675, 878 Screw Conveyor: ..SC Mixer-Grinder: MG-878, MG-1109, 1109, SFG Conveyors: BC, TC Agitator Grinder: 1109AG, 878AG Table: ..FT, ..CFT Bone Collection Assembly: BCA Mixer: M-...A	<u>WESTINGHOUSE ELECTRIC CORP.</u> PITTSBURGH, PENNSYLVANIA X-Ray Unit Sterilamp: WL-782-L-30, WL-782-L-10, WL-782-L-20, G36T6L Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
Automatic BCA Valve Assembly (To be installed on an accepted grinder.)	Double Plate Assembly: DPA-...	

Manufacturer or Distributor and Type and/or Model

Bean Hopper: BH-0119	DON WILLIAMS EQUIPMENT CO. BELMONT, CALIFORNIA	with 180 F. water.)
Spiral Freezer Conveyor: LSH-ST Metal Detector Conveyor: MD 1565	Bagging Machine: "Bag-it" PR-I	
WILDER MFG. COMPANY PORT JERVIS, NEW YORK Portable Machine Stand: 175-179, 475-479	WINGER-BOSS COMPANY OTTUMWA, IOWA Conveyor Table: D-2772-3 S/S Mold: A-2480 Scalding Tank S/S Curing Vat: D-2600 Raw Material Bin: 2722 S/S Conical Hopper: C-2758, C-2758-2 Batching Conveyor: BC-... Conveyor: BC-... Breaking & Boning Table: B-..., BT-... Double Trough Conveyor: 2796 S/S Raw Material Bin: RBM-100, RBM-200, RBM-300 S/S Belt Breaking Conveyor: 2860	WIRE BELT COMPANY OF AMERICA WINCHESTER, MASSACHUSETTS S/S Belt (Food Contact): Flat-Flex 90 Turn Conveyor: FT-S
WILEYCO INC. WATERTOWN, MASSACHUSETTS Automatic Batter Mixers: Series V, Series VI Series V Reserve Tank: 30U Reserve Tank Assembly: Series VI "Cryo-lator" Swept Surface Heat Exchangers: 3x6, 4.5x6, 5.3x6	WIREMATION INDUSTRIES, INC. LANCASTER, PENNSYLVANIA S/S Mesh Belts (Food Contact): PB-24-20-16, PB-36-20-12 PB-36-30-16, PB-48-32-16 PB-48-16, PB-48-48-19 PB-60-60-18	
WILEY MFG. COMPANY LOS ANGELES, CALIFORNIA Pump: 6000 Continuous Stuffer: 3000, 6000 S/S Smoke Cage: Nesting & Box Type Ham Mold Press: Oval	WIRE MESH PRODUCTS, INC. YORK, PENNSYLVANIA S/S Wire Mesh Belt: B-36-36-18-SS, B-42-27-14	
WILFAB METAL CORPORATION ROCKY MOUNT, NORTH CAROLINA S.S. Table, WP..., EWP..., SB, WP..., SB S.S. Table w/Cutting Boards, WC..., WC..., SB, EWC..., EWC..., SB SS Cooler/Freezer Racks, WCR.... WCR. ...W (for packaged product only)	WOLFE AND SONS SHEET METAL COMPANY, NASHVILLE, TN Belt Conveyor: SBC-101, SBC-102 Table Top Conveyor: TT-1001	
WILKERSON CORPORATION ENGLEWOOD, COLORADO Air Filters, microfilters: M55, M10, M26, M42	WOLF KING AMERICA, INC. MONTPELIER, VERMONT Grinders: C-400-2T-70SSBW, C-250-1T-702BW, C-250-RSSSBW, C-160-1T-72SSBW, C-160-Var-SSBW, Universal C-400-C-250 "Wolf King" Single Shaft Mixer: SSM-...; Universal C-250 "Wolf King" Twin Shaft Mixer: TSM-... Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250	
WILLCOX & GIBBS INC. NEW YORK, NEW YORK Spur Pallet: Non-Color-Coded	Lift: L10 Constant Flow Device CFD. Automatic Bone Chip Eliminator: A/BES Rota-Freezer: H-1200	
	EC-... S/S Visserator Conveyor: EC-... S/S Vissera Pan Inspection Conveyor: VPC-... (Sanitized with 180 F. water.)	
	S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2 S/S Hog Head Spike Table: HST-... S/S Hog Head Spike Conveyor: HHSC-... S/S Eviscerator Conveyor: EC-... S/S Vissera Pan Inspection Conveyor: VPC-... (Sanitized with 180 F. water.)	
	S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2 S/S Hog Head Spike Table: HST-... S/S Hog Head Spike Conveyor: HHSC-... S/S Eviscerator Conveyor: EC-... S/S Vissera Pan Inspection Conveyor: VPC-... (Sanitized	

<u>WOLFFTEC, INC.</u> HIGHLAND, NEW YORK "Loma" Metal Detector: 3S, 3F, 3S-P Electrically Operated Diverter Valve: ARV-60, ARV-100 Alpine Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500 Alpine Clipping Machine: Dk-1060	suitable exhaust system, 771001, 810203 Standard CO ₂ Applicator (With suitable exhaust system) 5X12B, 5X12B, 5X12BF, 5X12I, 5X12IF Conical CO ₂ Applicator (With suitable exhaust system) 5-6X12B, 5-6X12BF Standard CO ₂ Applicator (With suitable exhaust system). 780605	Automatic Stuffer (Water not to be reused): S.S. S/S Cooker: EZ 76-SS Brine Adaptor: 78, 780S "E.Z. Pak" Water Stuffer: 821 (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm of residual chlorine at all times during operation.)
<u>WOLVERINE WORLD WIDE INC.</u> ROCKFORD, MICHIGAN Double Side Hog Skinner: VPS Single Side Hog Skinner: S20U Hog Skinner: VDS Flesher: P-278		
<u>WOODMAN COMPANY, INC.</u> DECATUR, GEORGIA Clipper Packaging Machine: VGP-MP, VVF-MP, NW-MP, VGF-MP Packaging Machine: FWDP-8 (MP), FWDP-16 (MP), "Profitmaker" PS-1025 V11-MP	X	XACTICS LTD. SAINT JOHN, NEW BRUNSWICK, CANADA Insulated Poly Combo Bin: X-...
<u>WRAPPING MACHINERY CO.</u> FRANKSVILLE, WISCONSIN Plastic Sealer: 4 "Pack-Rite" Meat Sealer: Poly- Motor-Jaw	Y	YAGUCHI IRONWORKS CO., LTD. TOKYO, JAPAN Distributed by
<u>WRIGHT MACHINERY COMPANY, INC.</u> DURHAM, NORTH CAROLINA Mon-O-Bag Weighing System: WM-S, WMV-8 Mon-O-Bag Volumetric Filler: WVF-S Bag Forming and Sealing Machine: BM-S	Z	INDUSTRIAL MARKETING INTERNATIONAL SOUTH ORANGE, NEW JERSEY Closing Machine: YR-SV
<u>WSE, INC.</u> LAGRANGE, ILLINOIS "On-The-Fly" CO ₂ Chiller- Blender: CB-30, Concentric CO ₂ Applicator (With		YORK DIVISION, BORG WARNER CORP. YORK, PENNSYLVANIA Flake Ice Machine: DER-26F-D
		E. F. ZUBER ENG. & SALES MINNEAPOLIS, MINNESOTA Stuffer: "E-Z Pakmobile" SS-75, SS-76 (Recirculated water replaced with fresh water every four hours and will contain no less than 20 ppm of residual chlorine at all times during operation.) "EZ" Food Handling Cart: 1975

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